Address: 40 South Street US.

City/Town of Foxborough Tel. 508-543-1207 FOOD ESTABLISHMENT INSPECTION REPORT Type of Operation(s) Date 10111 Type of Inspection Name Ahern Middle School Food Sorvice Routine
Re-Inspection Retail Address 111 Mechanic Street Risk Residential Kitchen Previous Inspection Level 2 Telephone 508-543-1610 Mobile Date: Pre-operation Temporary HACCP Y/N Owner Janice Watt - Food Service Director Caterer Suspect Illness Bed & Breakfast General Compleint Person-In-Charge (PIC) Stacey Birbeck Time 10:45 ☐ HACCP In: Out: 11:50 Permit No. 2017-0400 ☐ Other Inspector Dlane Passafaro Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated. Non-compliance with: Violations Related to Foodborne Illness Interventions and Risk Factors (Red 590,009 (E) [Anti-Choking Items) Tobacco Violations marked may pose an imminent health hazard and require immediate 690.009 (G) Allergen Awareness corrective action as determined by the Board of Health. FOOD PROTECTION MANAGEMENT 12. Prevention of Contamination from Hands ☐ 1. PIC Assigned/Knowledgeable/Duties ☐ 13. Handwesh Facilities **EMPLOYEE HEALTH** PROTECTION FROM CHEMICALS 2, Reporting of Diseases by Food Employee and PIC 14. Approved Food or Color Additives 3. Personnel with Infections Restricted/Excluded 15. Toxic Chemicals FOOD FROM APPROVED SOURCE TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods) 4. Food and Weter from Approved Source ☐ 16. Cooking Temperatures 5. Receiving/Condition ☐ 17. Reheating 6. Tegs/Records/Accuracy of Ingredient Statements ☐ 18. Cooling 7. Conformence with Approved Procedures/HACCP Plans 19. Hot and Cold Holding PROTECTION FROM CONTAMINATION 20. Time as a Public Health Control □ 8. Separetion/Segregation/Protection REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) 9. Food Contact Surfaces Cleaning and Sanitizing 21. Food and Food Preperation for HSP 10. Proper Adequate Handwashing **CONSUMER ADVISORY** 11. Good Hygienic Practices 22, Posting of Consumer Advisories Violations Related to Good Retail Practices (Blue Number of Violated Provisions Related Items) Critical (C) violations marked must be corrected To Foodborne Illnesses Interventions immediately or within 10 days as determined by the Board and Risk Factors (Red Items 1-22): of Health. Non-critical (N) violations must be corrected Official Order for Correction: Based on an inspection Immediately or within 90 days as determined by the Board today, the Items checked indicate violations of 105 CMR of Health. 590,000/federal Food Code. This report, when signed below C N by a Board of Health member or its agent constitutes an 23. Management and Personnel (FC-2)(590.003) order of the Board of Health. Failure to correct violetions Х 24. Food and Food Protection (FC-3)(590.004) clted in this report may result in suspension or revocation of 25. Equipment and Utensils (FC-4)(590.005) the food establishment permit and cessation of food 26. Water, Plumbing and Waste (FC-5)(590.006) establishment operations. If eggrieved by this order, you have a right to e heering. Your request must be in writing 27. Physical Facility (FC-6)(590,007) and submitted to the Board of Health at the above address

Inspector's Signature IMI Poster	XZ	1	Print: Diane Passafaro	
PICs Signature: / Company	U		Print: Stacey Birkbeck	Page 1 of Z Pages

(590.009)

within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

28. Polsonous or Toxic Materials (FC-7)(590.008)

29. Special Requirements

30. Other

TOWN OR CITY OF Foxborough

Est:	ablishment Code	Establishment Name: Ahem School Item Code	Date: 10/11/17 P. P. DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	age:	of 2	Date
NO.	- Kererence	R - Red Item				Ver
			New Manager. Stacey Birkbeck - ServSate current: Exp-2020	0		
	3-501.16		Milk cooler #2, digital and BOH thermometer reading 51°. Did not go down for the remainder of inspec-	I not go down for the remain	inder of inspec-	
			tion. Do not use during lunch period. Cooler shut down. Cooler empty at time of inspection. Compressor	r empty at time of inspection	n. Compressor	L
			just recently replaced.			
	4-602.11		Slicer dirty with leftover dried up food debris.(turkey?) on blade guard and under top unit, clean before	e guard and under top unit	t, clean before	
			next use.			
						,
	2-301.12		Noted improper hand washing technique while employee washing her hands. Not lathering long enough and	her hands. Not fathering lor	ng enough and	_
			also lathering in the water (rinsing before lathering). BOH and PIC demonstrated and discussed proper	d PIC demonstrated and d	liscussed proper	
			hand washing. Noted same employee performing better technique during subsequent washings after demon-	e duning subsequent washing	gs after demon-	<u> </u>
			stration. It is important that training and reminders are frequent and ongoing.	ent and ongoing.		
			**			
	2-301.14		Noted employee take a drink from water bottle (screw cap kind - potential for cross contamination from	d - potential for cross cont	tamination from	
			lip contact), handled empty cardboard packaging (another potential source of contamination) and did not	ential source of contamina	tion) and did not	
			wash hands before salad buffet prep activities. Alerted the PIC, hands were washed. Retrain on potential	nands were washed. Retrain	n on potential	
			ways to contaminate hands.			
	4-501.15		Sanitizer bay does not have site specific directions. Water also hot. Water for mixing and testing sanitizer	hot. Water for mixing and	d testing sanitizer	
			should be lukewarm (~75 deg). Post exact quantity needed for manual mixing.		Recommend a measured	
			amount as opposed to pumps, although not required. Post site specific directions.	te specific directions.		_
Disct	ussion With	Discussion With Person in Charge:		Corrective Action Required:	No No	Yes
walk	cin:38°:ma	ayo, dishwası	walkin:38°:mayo, dishwasher:150°/185°, pressure good, new glass door	Voluntary Compliance	Employee Restriction / Exclusion	tion
000	er:38°(AA	cooler:38°(AA), milk cooler#1:35°	#1:35°(AA), burger:hotbox:136°	Re-inspection Scheduled	Emergency Suspension	ansi,
walk	kin clean,	walkin clean, emp allergy up, mea	up, meatballs:hh-left:146°, 2-door near	Embargo	Emergency Closure	<u>a</u>
free	zer:delim	neat:36°, then	freezer.delimeat:36°, thermometers all cal'd @ 31°-32°	Voluntary Disposal	Other	
				1		

Form 734 B. A.M. Sulkin Co., Charlestown, MA.

City/Town of Foxborough		Address: 40 South Street					
FOOD ESTABLISHMENT INSPECTION REPORT		Tel. 508-543-1207					
Name Ahern Middle School	Date 3/1/18	Type of Operation(s) Food Service Type of Inspection Routine					
Address 111 Mechanic Street	Risk	Retail Re-Inspection Residential Kitchen Previous Inspection					
Telephone 508-543-1610	Level 2	Mobile Dete:					
Owner Janice Wett, Food Service Director (watt)@foxboroughma.gov)	HACCP Y/N	Temporary Pre-operation Caterer Suspect Illness					
Person-In-Charge (PIC) Stacey Birbeck (sbirbeck@foxborough.k12.ma.us)	Time 9:47	Bed & Breakfast General Complein					
Inspector John Robertson	In: , Out: ^{10:65}	In:					
Each violation checked requires an explanation on the narra							
Violations Related to Foodborne Illness Interventions and Items) Violations marked may pose an imminent health hazard and recorrective action as determined by the Board of Heelth.		Anti-Choking 590.009 (E)					
FOOD PROTECTION MANAGEMENT	☐ 12. Preve	ention of Contamination from Hands					
1. PIC Assigned/Knowledgeable/Duties	13. Hand	wash Facilities					
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS					
Reporting of Diseases by Food Employee and PIC Resonnel with Infections Restricted/Excluded	14. Appro	oved Food or Color Additives					
FOOD FROM APPROVED SOURCE	☐ 15. Toxic						
☐ 4. Food and Water from Approved Source	TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods) 16. Cooking Temperatures						
5. Receiving/Condition		* .					
☐ 6. Tags/Records/Accuracy of Ingredient Statements	17. Rehea						
☐ 7. Conformance with Approved Procedures/HACCP Plans	18. Coolir						
PROTECTION FROM CONTAMINATION		nd Cold Holding					
8. Separation/Segregation/Protection	_	as a Public Health Control NTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)					
9. Food Contact Surfaces Cleaning and Sanitizing		end Food Preparation for HSP					
 ☐ 10. Proper Adequate Handwashing ☐ 11. Good Hyglenic Practices 	GONSUMER A	ADVISORY ng of Consumer Advisories					
Violations Related to Good Retail Practices_ (Blue Items) Crilical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violetions must be corrected immediately or within 90 days as determined by the Board	To Foodbo end Risk F Official Or	f Violated Provisions Related orne Illnesses Interventions Factors (Red Items 1-22): rder for Correction: Based on an inspection items checked indicate violations of 105 CMR					
of Health. C N 23. Management end Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment end Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.008) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(690.008) 29. Speciel Requirements (590.009) 30. Other	590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes en order of the Boerd of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit end cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order. DATE OF RE-INSPECTION:						

1600		
Inspector's Signature:	Print: John Robertson	
PICs Signature: The Pill 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Print: Stacey Birbeck	Page 1 of 2 Pages

30. Other

TOWN OR CITY OF Foxborough

Establishment	Establishment Name: Ahem Middle School	School Date: 3/1/18	Page: 1 of 2	
Item Code No. Reference.	Code C. Critical Item	DESCRIPTION OF VIOLATION OF CORRECTION		Date
		Noted ff milk in walkin cooler dated 2/28/18 - discard expired milk		
		not observed		
		Observed Hot Holding at area of kitchen near dish room. Spicy chix sandwich 113F with PIC thermometer, burger 114F,	1113F with PIC thermometer, burger 114E,	7
		unit set at 130F. Log Dated 10/5/17 - PIC turned up unit to 170F at inspection and directed staff to reheat to 165F and repackage	directed staff to reheat to 165F and repackage	,
7		Burgers, chix sandwiches, hot dogs and cheeseburgers and return to HH. Corrective action begun at inspection.	. Corrective action begun at inspection.	
12/27	•	35745 164		
		ng unî	and 99F - PtC turned up unit at inspection	1
5.		and directed staff to reheat all HH food to 165F and repackage. Corrective actions being taken at inspection.	actions being taken at inspection.	N N
		Tento For John Die	000	
	Disaussion	Recommend keeping, and monitoring, accurate, current and complete cooler and hot holding logs to uncover potential issues	d hot holding logs to uncover potential issues	
		early so they may be corrected. Noted hot holding logs during inspection were not up to date.	ion were not up to date.	
		hoted better lags.		
		DW Was we - Clean RING. 180F	WEST. MOFI CALLS AN	Service Control
			0	
	Observation	Large milk cooler strawberry milk 3/2/18, temp between choc milk 38F. Fruit reachin cooler sliced apples 3/14/18. Mandarin Oranges 39F.	ler sliced apples 3/14/18. Mandarin Oranges 39F.	
	Observation	Sandwich cooler thermometer present, 38F. Utensils displayed handles facing out.	ng out.	
	Observation	DW machine not in use at inspection. Walklin freezer 4F. Slicer clean and wrapped at inspection. Food prep sinks labeled.	pped at inspection. Food prep sinks labeled.	
	Observation	FOG, Employee Allergen, Current permit, ServSafe posted. Rest room clean, stocked, operable. Employee lockers available.	ocked, operable. Employee lockers available.	
Discussion With Person in Charge:	Person in Charge		Corrective Action Required: No	10
Walkin choc milk	k 3/14/18, clean	Walkin choc milk 3/14/18, clean, segregated, tuna chilled, Dannon straw yogurt 3/26/18	Voluntary Compliance Exployee Restriction /	<u></u>
Digital thermometer available. Walkin fr	eter available.	eezer all product off floor, ice wand protected.	Re-inspection Scheduled Emergency Suspension	nox
Dry storage observed good dating,	bserved good	dating, chemicals segregated.	argo Emergency Closure	
3 bay sink not set up at inspection	t set up at ins	. Good sanitizer instructions posted.	Voluntary Disposal Other:	
Form 734 B A.M. Stulkin Co. Charlestown MA	Charlestown MA			

City/Town of Foxborough		Address: 40 South Street
FOOD ESTABLISHMENT INSPECTION REPORT		Tel. 508-543-1207
Name Ahern Middle School	Date 9/26/18	Type of Operation(s) Food Servica Type of Inspection
Address 111 Mechanic Street	Risk	Retail Re-Inspection
Telephone 508-543-1610	Level 2	Residential Kitchen Previous Inspection Date:
Owner Janice Wett, Food Service Director (wattj@foxboroughma.gov)	HACCP Y/N	☐ Temporary ☐ Pre-operation ☐ Suspact Illness
Person-in-Charge (PIC) Stacey Birbeck (birbecks@foxborough.k12.ma.us)	Time 9:50	☐ Bed & Breakfast ☐ General Complaint
Inspector John Robertson	In: Out: 10:55	HACCP
Each violation chacked raquires an explanation on the narr		1
Violations Related to Foodborne Iliness Interventions and Items) Violations marked may pose an imminent haalth hazard and recorrective action as determined by the Board of Health.	Risk Factors_(Non-compliance with: Red Anti-Choking 590.009 (E) Tobacco 590.009 (F)
FOOD PROTECTION MANAGEMENT 1. PIC Assigned/Knowledgeable/Duties		ention of Contamination from Hands
EMPLOYEE HEALTH		wash Facilities
2. Reporting of Diseases by Food Employee and PtC		N FROM CHEMICALS Oved Food or Color Additives
☐ 3. Personnal with Infections Rastricted/Excluded	14. Appro	
FOOD FROM APPROVED SOURCE		RATURE CONTROLS (Polentially Hazardous Foods)
4. Food and Water from Approved Source		ing Topperatures 1 0 - N D DCC
5. Receiving/Condition	☐ 17. Rehea	
6. Tags/Records/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans	18. Coolin	7 (11111)
PROTECTION FROM CONTAMINATION		nd Cold Holding
8. Separation/Segregation/Protection		as a Public Health Control
9, Food Contact Surfaces Cleaning and Sanitizing		TS FOR HIGHLY-SUSCEPTIALE POPULATIONS (HSP)
10. Proper Adequate Handwashing	☐ 21. Food :	and Food Preparation for HSP
11. Good Hygienic Practices	CONSUMER A	ADVISORY ng of Consumer Advisories
Violations Related to Good Ratali Practices. (Blue Items) Critical (C) violations marked must be corrected Immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as datermined by the Board of Health. 23. Managament and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(690.006) 27. Physical Facility (FC-6)(590.006) 28. Poisonous or Toxic Materials (FC-7)(590.006)	To Foodbo and Risk F Official Or today, the i 590.000/fec by a Board ordar of the citad in this the food es establishme hava a righ	f Violated Provisions Related orne Illnesses Interventions factors (Red Items 1-22): Ider for Correction: Based on an Inspection items checked indicate violations of 105 CMR derel Food Code. This report, when signed below of Health mambar or its agent constitutes an a Board of Health. Feilura to correct violations is raport may rasult in suspension or revocation of stablishmant permit and cessation of food ent operations. If aggrieved by this order, you it to a hearing. Your request must be in writing fed to the Board of Health at the above address

Inspector's Signature:	Print: John Robertson	
PICs Signature:	Print: 51. Dadi	Page 1 of 2 Pages
301	. 0 4	

within 10 days of receipt of this order. DATE OF RE-INSPECTION:

30. Other

28. Poisonous or Toxic Materials (FC-7)(590,006) 29. Special Requirements (590,009)

TOWN OR CITY OF Foxborough

Establishment Name: Ahem Middle School	Ahem Middle	School Date: 9/26/18	Page: 1 of 2	
ltem Code CCritical It	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION		Date
	C/Repeat	Observed at hot holding boxes, cheese burger 114F, chicken sandwich 129F; on table, burger 125F PIC		7
("Jucius 1) may		began corrective actions and retraining workers during inspection. Burgers reheated and re packaged during	urgers reheated and re packaged during	
Owa Sand	0	or inspection. Continue to train and oversee workers handling the hot held foods.	eld foods.	
李本	169			
0		Observed personal drinks in walkin freezer and reachin cooler - Keep personal items segregated from food for students.	onal items segregated from food for students.	-
•		Discussed with PIC setting up segregated area for personal drinks,		
		stand segrented Ban to bottom	64 Cast 46	
	·	duthus		
		AND SIME (lear & tois would.	MO Levels Delow	
Ž	Discussion	Discussed keeping HW sink near dish washing room clear, watch placement of floor fan. Also, keep clean items from below	f floor fan. Also, keep clean items from below	
		HW sink and paper towels area to avoid possible contamination.		
iqo	Observation	Observed cooler, DW temperature, sanitizer, hot holding cabinet temperature logs posted and up to date throughout.	ature logs posted and up to date throughout.	
		Walkin freezer ice wand protected, food off floor.		
		Sandwich refrigerator near hydroponics 26F. Reachin refrigerator "food", 37F. Milk cooler #1 28F, 1% milk 9/30	37F. Milk cooler #1 28F, 1% milk 9/30.	
		Sandwich Refrigerator near DW room 38F, clean. Milk cooler #2 34F, no product. Utensils displayed with handles up.	oduct. Utensils displayed with handles up.	
		PIC describes new sanitizer system, 200ppm at three bay, instructions posted, test strips available	sted, test strips available.	
		DW wash 150F, nnse 182F. Grease trap 7/2/18, Patriot. Reachin two door cooler near food prep sink tuna salad 34F.	or cooler near food prep sink tuna salad 34F.	
		Fog, Employee Allergen, ServSafe, Allergen Certificate posted. Hoods 4/17/18. Dry storage area OK, food off floor.	17/18. Dry storage area OK, food off floor.	
Discussion With Person in Charge:	in Charge		Corrective Action Required: No	8
HW sink stocked, c	lean. Sli	HW sink stocked, clean. Slicer clean and covered. Kitchen very clean.	Voluntary Compliance Explicion /	/ uo
HH cabinet near hyc	Iroponics	HH cabinet near hydroponics, breakfast sandwich 151F. Chemicals segregated. V Re	Re-inspection Scheduled Emergency Suspension	sion
Chicken patty in ho	t box nea	Chicken patty in hot box near DW room 148F with PIC thermometer.	Embargo Energency Closure	a)
Walkin cooler 34F, FF mil	lk 10/3/18, 1	Walkin cooler 34F, FF milk 10/3/18, food protected, labeled, segregated, penne 41F, meatballs 27F.	Voluntary Disposal Other:	
Form 734 B A.M. Sulkin Co., Charlestown, MA	stown, MA			

Food Establishment Inspection Report - City/Town of

Foxborough

Establishment: Ahern School	- Risk Level 2	Date; 5/2/19	Page 1 of <u>3</u>
Address: 111 Mechanic Stree	et	Time in: 10:42	Time out: 11:30
Telephone; 508-543-1610	Permit No.: 2019-0377		Provisions Related
Owner: Janice Watt (wattj@	②foxborough.k12.ma.us)		Illness Risk Factors tems 1 through 29):
Person-In-charge; slacay Birkback	(blrkbecks@foxborough.k12.ma.us		t Violations Releted
Inspector: John Robertson		and Interventions (I	liness Risk Factors lems 1 through 29):
FOODBOR	RNE ILLNESS RISK FACTORS AND I	PUBLIC HEALTH INTERV	ENTIONS
(N = In compliance OUT= out of con	npllance N/O = not observed N/A = not applic	able COS = corrected on-site du	ring inspection R = repeat violation

	Compliance Status	18	ουτ	NIA	H/O	COS	R
	Supervision		1	12.7	No.		\bar{R}^{ℓ}
1	Person-in-charge present, demonstrates knowledge, end performs duties	7					
2	Certified Food Protection Menager	H		930	1887 1887 1887		
7.1	Employee Health		11/11	1 1	16.00	1232	311
-	Management, food employee and						
3	conditional employee; knowledge, responsibilities and reporting	1					
4	Proper use of restriction and exclusion	1					◻
5	Procedures for responding to vomiting and dierrheal events	✓		爱			
	Good Hyglenic Practices		U-14 1-1-14				4
6	Proper eating, tasting, drinking, or tobacco use	V					
7	No discharge from eyes, nose, and mouth	1					
1	Preventing Contamination by Han	ds					(F)
8	Hands clean & properly washed	V					
9	No bare hand contact with ready-to-eat food	V					
10	Adequate handwashing slnks properly supplied and accessible	7					
1	Approvéd Source		113		įΩ.	10 10 P	(·
11	Food obtained from approved source	V		数	蠹		
12	Food received at proper temperature				V		
13	Food received in good condition, safe, & unadulterated	√					
14	Required records available: shellstock tags, parasite destruction			1			

	Compliance Status	IN	OUT	NfA	NIO	COS	ſ
31.	Protection from Contamination			r Seq	1,7	14	Ţ
15	Food separated and protected	V					
16	Food-contact surfaces; cleaned & sanitized	V			語語		-
17	Proper disposition of returned, previously served, reconditioned & unsafe food	V					
N	Time/Tempereture Control for Saf	ety		11	55.4	13	t)
18	Proper cooking time & temperatures	1					
19	Proper reheeting procedures for hot holding				V		
20	Proper cooling time and temperature				V		C
21	Proper hot holding temperature	V					Ī
22	Proper cold holding temperature	1					Ē
23	Proper date marking and disposition						Ē
24	Time as a Public Health Control			7			
N	Consumer Advisory	47					3.
25	Consumer advisory provided for raw / undercooked food			V			
	Highly Susceptible Populations	9//	T ₁	41	1, 3	1	: 1
26	Pasteurized foods used; prohibited foods not offered			7			
	Food/Color Additives and Toxic Subs	tani	ces	No.	1, 1	赫	
27	Food additives; approved & properly used			1			
28	Toxic substances properly identified, stored & used	V					
(A)	Conformance with Approved Proced	lure	8	(4, t)	411	A.	10
29	Compliance with variance / specialized process / HACCP Plan			1			

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590,000 and epplicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Fellure to correct violetions cited in this report may result in suspension or revocation of the food establishment permit end cessation of food establishment operations. If you ere subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590,000 you may request e hearing before the board of health in accordance with 105 CMR 590,015(B).

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None

Discussion with Person-in-Charge:

PIC describes good procedures for building sandwiches & maintaining hot. Discussed food code updates. Discussed monitoring Cresscor for hot holding.

Signature of Porson-In-Chargo:	Stacey Birkbeck (birkbecks@loxborough.k12.ma.us	Date: 5/2/19
Signature of Inspector: Literation	John Robertson	Date: 5/2/19
hitsOH concid form = 40/6/16 yearson		

Establishment: Ahern Sch				Date: 5/2/19	Page 2	
G	OOD RETAIL PRAC	TICES AND MA	SSA	CHUSETTS ONLY SECTIONS		
IN = in compliance OUT= out of	f compliance N/O = not of	oserved N/A = not	applic	able COS = corrected on-sile during inspec	llon R = repe	at violatio
Compliance Stat	US IN OUT 1	N/A N/O COS R	_	Compliance Status	IN OUT N/A	N/O COS
Safe Fo			-	Werewashing facilities: installed,		
Pastourized eags used			48	maintained, & used; test strips		
roquired roguired			49	Non-food contact surfaces clean		
31 Water & ice from appro	ved source		120	Phyeical Facilities	Tolkie vi	n Ministra
Variance obtained for s processing methods	pecialized	7800	50	Hot & cold water available; adequate pressure		
	perature Control	Maria Santa Na	51	Plumbing installed; proper backflow	學一套	
Proper cooling methods adequate equipment for				devices Sewage & waste water properly		
temperature control			52	disposed		
Plant food properly coo holding			53	Toilet features: properly constructed, supplied, & cleaned		
Approved thawing meth Thermometers provided			54	Garbage & refuse properly disposed; facilities malntained		
Food I	and the same of th		55	Physicel facilities installed, maintained, & clean		
conteiner	Food Containination		56	Adequate ventilation & lighting; designated areas used		
Insects redents & anim			13.35	Additional Requirements listed in 10	5 CMR 590.01	1800
present				Anti-choking procedures in food service establishment		
Contamination prevente 9 food preparation, storag			_	Food allergy awareness		
display	jo una		i Cirk	Review of Retail Operations listed in 1	05 CMR 590.	010 13
0 Personal cleanliness			МЗ	Caterer		
Wiping cloths: properly	used &		M4	Mobile Food Operation		
stored			M5	Temporary Food Establishment		
2 Washing fruits & vegeta			M6	Public Market; Farmers Market		
Proper U In-use utensils properly	stored Something			Residential Kitchen; Bed-and- Breakfast Operation		
Utensils, equipment & lii properly stored, dried, &				Residential Kitchen: Cottage Food Operation		
Single-use / single-servi properly stored & used	ice articles:			School Kitchen; USDA Nutrition Program		
6 Gloves used properly				Leased Commercial Kitchen		
Utensils, Equi	pment and Vending		M11	Innovative Operation		
Food & non-food contac			10ga 2 642 25	Local Requirements	The second second second	
7 cleanable, properly desi-	gned,		L1	Locel law or regulation		
constructed & used			L2	Other		7
Type of Operation(s):	Type of Inspection	: Other Infor	mati	on:		
X Food Service Establishment	⊠ Rouline					
Refell Food Store	☐ Re-inspection		-	ee Allergy, ServSafe posted.		
Residential: Collage Foods Residential; Bed &	☐ Pre-operalionat ☐ Iliness Investigation			Jtensils OK. Cooler logs prese	ent,	
Breakfast	General complaint	, ,		in use covered/protected.		
Mobile/Pushcart	HACCP	Dry storag	e Ol	K, bulk food protected. Freeze	r OK.	
Temporary Food Estab, Other	Other	Sanitizer 1	50p	pm. 1% milk 5/10/19. Chemic	als segreg	ated
Signature of Person-in-Charge	0: 01/10: 01/10		Stace	D by Birkbeck (birkbecke@foxborough.k12.ma.us	ote: 5/2/19	
Signeture of Inspector:	10				ate: 5/2/19	
MDPH report form = 10/5/18 version	A CHINAN ON		NOUU	Robertson	0,2,10	

Food Establishment Inspection Report – City/Town of _

Foxborough

Establishment: Ahern School - Risk Level 2

Date: 5/2/19

Pege 3 of 3

1 (1) (1) (1) (1) (1) (1) (1) (1) (1) (1	1.00 A Cally 1	Temperature Observ	ations		A MARINE WE'VE
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Itam / Location	Temp (°F)
Rinse / DW	190	Chicken sandwich / Cresscor	145		
Ambient Air / mlfk cooler	35	Cheese burger / Cresscor near DW	135		
AA / Tru glasa reachin	32	Siliced tomelo / Trauisen reachin	35		
FF milk / cooler	32				
AA / Tru reachin	35				

llem	Section of Code	Description of Violation	Date to Correct E
Number	Georgia of Goda	Did not observe thermometer in milk cooler - provide therm in milk cooler	5/21/19
49		Observed build up of dust on exterior fan guard et the Cresscor near the DW -	5/21/19
		Clean fan guard on Cresscor	
	Note:	Observed lunch service, good glove use, good use of tongs, food protected.	

Signature of Person-In-Charge:	Stacey Birkbeck (birkbecks@foxborough.k12,ma.us	Oate: 5/2/19
Signature of Inspector: (1) My 12	John Robertson	Date: 5/2/19
MDPH report form - 10/5/18 version		

City/Town of Foxborough

Address: 40 South Street

FOOD ESTABLISHMENT INSPECTION REPORT		Tel. 508-543-1207	
Name Burrell School	Date 10111	Type of Operation(s) Food Service	Type of Inspection Routine
Address 16 Morse Street	Riak	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 508-543-1605	Level 2	Mobile	Date:
Owner Janice Watt (Food Service Director)	HACCP Y/N	Temporary Caterer	Suspect Illness
Peraon-In-Charge (PIC) Wendy McCue	Time 11:15	☐ Bed & Breakfast	☐ General Complaint ☐ HACCP
inspectorDiane Passafaro	In: Out: 11:50	Permit No. 2017-0404	Other
Each violation checked requires an explanation on the narr	ative page(s) a	nd a citation of specific	provision(s) violated.
Violations Related to Foodborne Illness Interventions and Items) Violations marked may pose an imminent health hazard and recorrective action as determined by the Boerd of Heelth.		Red Anti-Choking	### ##################################
FOOD PROTECTION MANAGEMENT	☐ 12. Preve	ntion of Contamination from	Hands
1. PIC Assigned/Knowledgeable/Duties	☐ 13. Hand	wash Facilities	
EMPLOYEE HEALTH ☐ 2. Reporting of Diseases by Food Employee and PIC		FROM CHEMICALS	
3. Personnel with Infections Restricted/Excluded		oved Food or Color Additives	
FOOD FROM APPROVED SOURCE	15. Toxic		Mudfanadaua Faada)
☐ 4. Food and Water from Approved Source		RATURE CONTROLS (Potentia	ally Hazardous Foods)
5. Receiving/Condition		ing Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17, Rehe	_	
7. Conformance with Approved Procedures/HACCP Plans	_	nd Cold Holding	
PROTECTION FROM CONTAMINATION	-	as a Public Health Control	
8. Separation/Segregation/Protection	_	NTS FOR HIGHLY-SUSCEPTIE	LE-POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing		and Food Preparation for HS	
10, Proper Adequate Handwashing	CONSUMER	ADVISORY	
11. Good Hygienic Practices	22. Postir	ng of Consumer Advisories	
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Boerd of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodbrand Risk I Official Of today, the 590,000/fe by a Board order of the cited in this the food es establishm have a righ and submi within 10 d DATE OF R	f Violated Provisions Reported Illnesses Intervent. Factors (Red Items 1-22) ander for Correction: Bestitems checked Indicate violated Food Code. This red of Health member or its a Board of Health. Failure is report may result in suspitablishment permit endouent operations. If aggrievent to a hearing. Your requited to the Board of Healt lays of receipt of this order.	ed on an Inspection oblations of 105 CMR port, when signed below agent constitutes an to correct violations bension or revocetion of essation of food ed by this order, you est must be in writing at the above address
	Diane Passafa		non 1 -6 2 n
PICs Signature: The Print:	Wendy McCue		Page 1 of 2 Pages

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TOWN OR CITY OF Foxborough

Establi	shment	lame: Burrell So		age:	2 of 2	Date
ויצו כ	Reference	R - Red Item	DESCRIPTION OF VIOLATION PLAN OF CORRECTION PLANSF PRINT CLEARLY No violations were noted at time of inspection.	AN OF CORRECTION		Verified
_						
<u>~ 3</u>	sion Wit	Discussion With Person in Charge:		Corrective Action Required:	No	Yes
10	ooler	39°(AA), empl	milk cooler:39°(AA), employee allergy poster, walkin:bbq sauce:37°,	Voluntary Compliance	Exclusion /	fion /
m	hh:16	0°(both), meat	pasta:hh:160°(both), meatballs:149°(both), good hw noted by all	Re-inspection Scheduled	Emergency Suspension	ension
12	yees,	employees, dishwasher:155°/182°	55°/182°, spray sani bottles:150-200ppm,	Embargo	Emergency Closure	മ
	lispen	ser:400ppm, t	sani dispenser:400ppm, discussed dishwashing: generally 2 people	Voluntary Disposal	Other:	
1						

Form 734 B. A.M. Sulkin Co., Charlestown, MA



Address: 40 South Street

City/ I own of Foxborough		7100001 10 0001	,,
FOOD ESTABLISHMENT INSPECTION REPORT		Tel. 508-543-1207	I
Name Burrell Elementary School	Date 2/15/18	Type of Operation(s) Food Service	Type of Inspection Routine
Address 16 Morse Street	Risk Level 2	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 508-543-1605	2010	Mobile Mobile	Date: ☐ Pre-operation
Owner Janice Watt, Food Serv. Dlr. (wettj@foxborough.k12.ma.us)	HACCP Y/N	☐ Temporary ☐ Caterer	Suspect Illness
Person-In-Charge (PIC) Wendy McCue	Time 9:37	Bed & Breakfast	Generei Compleint
Inspector John Robertson	in: Out: ^{10:14}	Permit No. 2018-0528	Other
Each violation checked requires an explanation on the narr	ative page(s) a		
Violations Related to Foodborne Illness Interventions and Items) Violations marked may pose an imminent health hazard and recorrective ecilon as determined by the Board of Health.		Red Anti-Choking	590.009 (F)
FOOD PROTECTION MANAGEMENT 1. PIC Assigned/Knowledgeable/Duties		ntion of Contamination from	Hands
EMPLOYEE HEALTH		wash Facilities	
☐ 2. Reporting of Diseases by Food Employee and PIC		r FROM CHEMICALS ved Food or Color Additives	
☐ 3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic		
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source		RATURE CONTROLS (Potentia	ally Hazardous Foods)
5. Receiving/Condition	🔲 16. Cookl	ng Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	🔲 17. Rehea	ating	
7. Conformance with Approved Procedures/HACCP Plans	🔲 18. Coolir	ng	
PROTECTION FROM CONTAMINATION	🔲 19. Hot ar	nd Cold Holding	
8. Separation/Segregation/Protection	☐ 20. Time :	as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		ITS FOR HIGHLY-SUSCEPTIE end Food Preparation for HS	
☐ 10. Proper Adequate Handwashing		Blid Lood Liebaration for the	Ji
☐ 11. Good Hygienic Practices	CONSUMER A	AOVISORY ig of Consumar Advisories	
Violations Related to Good Retail Practices_ (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utenslls (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodbo and Risk F Official Or today, the i 590.000/fe by a Board order of the cited in this the food es establishm have a righ and submit within 10 d	f VIolated Provisions Reprine Illnesses Intervent Factors (Red Items 1-22 ander for Correction: Basitems checked indicate videral Food Code. This report may result in sustablishment permit and cent operations. If aggrievalt to a hearing. Your requited to the Board of Healt ays of receipt of this order in the sustablishment in the sustablishment permit and cent operations. If aggrievalt is a hearing. Your requited to the Board of Healt ays of receipt of this order in the sustablishment in the sustablishment permit and cent of the sustablishment permit and cen	ions): ed on an inspection olations of 105 CMR port, when signed below agent constitutes an to correct violations pension or revocation of essation of food ed by this order, you est must be in writing h at the above address

Inspector's Signature: FR	Print: John Robertson	
PICs Signature:	Print: Wendy McCue	Page 1 of 2 Pages
of Exposit the Court		

TOWN OR CITY OF Foxborough

Establishn	Establishment Name; Bunell Elementary School	nentary School Date: 2/15/18	18 Page: 1 of 2
Item Code No. Refer	Code: C. Critical Item	DESCRIPTION OF VIOLATION OF CORRECTION	LAN OF CORRECTION Date
		I minor food debris on slicer, slicer wa	
	Note	Overall kitchen area appears dean and organized.	
	Observation	Milk cooler 32F, thermometer present, milk 2/24/17. Single use utensits handles facing up. Clean uniforms.	insils handles facing up. Clean uniforms.
	Observation	Walkin cooler, chocolate milk 2/26/18, FF milk 2/26/18, yogurt 2/22/18, 35F, good temperature logs.	722/18, 35F, good temperature logs.
	Observation	Hoods 8/16/16. Test strips avail. DW machine not in use at inspection. Sanitizer 200ppm by Inspector, log available.	ection. Sanitizer 200ppm by Inspector, log available.
Discussion	Discussion With Person in Charge:	je:	Corrective Action Required: No
Walkin fre	ezer -2, good log	Walkin freezer -2, good logs. Gloves available and properly used.	Voluntary Compliance Employee Restriction /
HH baked	beans 147F, backu	HH baked beans 147F, backup thermometer in warmer, digital thermometer present.	Re-inspection Scheduled
FOG sign	FOG sign posted. Sanitizer instruct	r instructions posted. Grease trap log 7/11/17.	Embargo Closure
Employee	Employee bathroom, clean, soap,	n, soap, paper towels, waste bin available.	Voluntary Disposal Other:

Form 734 B AM. Sulkin Co., Charlestown, MA

City/Town of Foxborough		Address: 40 South	Street
FOOD ESTABLISHMENT INSPECTION REPORT		Tel. 508-643-1207	
Name Burrell Elementary School	Date 10/9/18	Type of Operation(s) Food Service	Type of inspection ■ Routine
Addreee 16 Morse Street	Risk	Retall	Re-Inspection Previous Inspection
Telephone 508-543-1605	Level 2	☐ Mobile	Date:
Owner Janice Watt, Food Serv. Dlr. (watt)@foxborough.k12.ma	AUS) HACCP Y/N	Temporary Caterer	☐ Pre-operation ☐ Suspect Illness
Person-th-Charge (PIC) Wendy McCue	Time 9:65	☐ Bed & Breekfast	General Complaint HACCP
Inspector John Robertson	—— in: Out: ^{10:40}	Permit No. 2018-0528	Other
Each violation checked requires an explanation on the		nd a citation of specific p	provision(s) violated.
Violations Related to Foodborne Illness Interventions		Non-con	npllance with:
Items)		Tobacco	590.009 (E) 🛄 590.009 (F) 🛄
Violetions merked may pose an Imminent health hazard ar corrective action as determined by the Board of Health.	nd require immediat	e Allergen Aware	ness 590.009 (G)
FOOD PROTECTION MANAGEMENT	🗌 12. Preve	ention of Contamination from F	lands
1. PIC Assigned/Knowledgeable/Duties	☐ 13. Hand	wash Fecilities	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appro	oved Food or Color Additives	
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic		
FOOD FROM APPROVED SOURCE 4. Food end Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potential	ly Hazardous Foods)
5. Receiving/Condition	☐ 16. Cooki	ng Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	eting	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Coolir	ng	
PROTECTION FROM CONTAMINATION		nd Cold Holding	
8. Separation/Segregation/Protection		as e Public Health Control	
9. Food Contact Surfaces Cleaning and Senitizing	REQUIREMENT PROPERTY IN THE PR	NTS FOR HIGHLY-SUSCEPTIBL and Food Preparation for HSI	.E-POPULATIONS (HSP)
10. Proper Adequate Handwashing			
11. Good Hyglenic Practices	CONSUMER A	ADVISORY ng of Consumer Advisories	
Violations Related to Good Retail Practices_ (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodband Risk in Official Or today, the 590.000/fe by a Boerd order of the cited in this the food exestablishme have a right and submit within 10 or to the food exestablishme have a right and submit within 10 or to	f VIolated Provisions Relorne Illnesses Intervention Factors (Red Items 1-22): rder for Correction: Base items checked Indicate violated Food Code. This replayed of Health member or its as a Board of Health. Failure is report may result in suspistablishment permit and calent operations. If aggrievent to a hearing. Your requested to the Board of Health lays of receipt of this order RE-INSPECTION:	d on an inspection lations of 105 CMR ort, when signed below gent constitutes an to correct violations ension or revocation of essation of food d by this order, you st must be in writing at the above address
Inspector's Signature:	rint: John Robertsor)	1
13(12) 00 18	rint: Wendy McCue		Page 1 of 2 Pages
1 Maria (And	Worldy Micous		

TOWN OR CITY OF Foxborough

Establishment l	Establishment Name: Burrell Elementary School	antary School Date: 10/9/18	18 Page; 1 of 2
Item Code C. Critical Item No. Reference R - Red Item	C - Critical Item R - Red Item		LAN OF CORRECTION Date
		No Violations.	
	Discussion	DW machine wash 151F, rinse 175F, but just set up. Monitor and make sure rinse goes to minimum 180F.	d make sure rinse goes to minimum 180F.
	Observation	Chicken bites 147F at hot box. Personal belongings segregated outside of kitchen.	tside of kitchen.
	Observation	Milk cooler 30F, clean, Chocolate milk 10/10/18, 1% milk 10/16/18. Noted silverware stored with handles up.	3. Noted silverware stored with handles up.
	Observation	Good cooler logs posted. DW machine temperature log posted. Sanitizer 300ppm spray bottle.	Sanitizer 300ppm spray bottle.
	Observation	Slicer clean and protected. Employee Allergy, FOG, ServSafe posted. Observed good uniforms, glove use.	osted. Observed good uniforms, glove use.
Discussion With Person in Charge:	Person in Charge		Corrective Action Required: Vo
Vinyl gloves available. Dry storag	vailable. Dry	storage clean, food, paper goods off floor.	Voluntary Compliance Employee Restriction / Exclusion
Walkin cooler	AA 35F, food	Walkin cooler AA 35F, food covered, good segregation, choc milk 10/15/18.	Re-inspection Scheduled Emergency Suspension
Walkin freezer	· 0F, food off t	Walkin freezer 0F, food off floor, labeled. Hoods 4/19/18. Rest room OK.	Embargo Emergency Closure
Chemicals se	gregated, tes	Chemicals segregated, test strips available. Can opener clean.	Voluntary Disposal Other:

Establishment: Burrell School	l - Risk Level 2	Date: 4/9/19	Page 1 of <u>3</u>	
Address: 16 Morse Street		Time in: 10:17	Time out: 10:55	
Telephone: 508-543-1605	Permit No.: 2019-0328		Provisions Related	
Owner: Janice Watt		and Interventions (i	Illness Risk Fectors tems 1 through 29):	
Person-in-charge; Wendy McCue		Number of Repea	t Violations Related	
Inspector: John Robertson			liness Risk Factors tems 1 through 29):	
FOODBOR	RNE ILLNESS RISK FACTORS AND	PUBLIC HEALTH INTERV	ENTIONS	
IN = in compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat v				

	Compliance Status	IN	OU1	18/A	N/O	cos	R
	Supervision	37	24		1		
1	Person-in-charge present, demonstrates knowledge, and performs duties	1			2		
2	Certified Food Protection Manager	1					
448	Employee Health	431		١4:			i Dig
3	Managemenl, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion	V			K		
5	Procedures for responding to vomiting and diarrheal events	1					
-1	Good Hyglenic Practices	31; 35		Żi.	113		TO THE
6	Proper eating, tasting, drinking, or tobacco use	1					
7	No discharge from eyes, nose, and mouth	1					
	Preventing Contamination by Han	ds		Ę,	10 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		
8	Hands clean & properly washed	✓					
9	No bare hand contact with ready-to-eat food	✓					
10	Adequate handwashing slnks properly supplied and accessible	✓					
	Approved Source		100	4	13		
11	Food obtained from approved source	V		ŝ			
12	Food received at proper temperature				✓		
13	Food received in good condition, safe, & unadulterated	1					
	Required records available: shellstock tags, parasite destruction			√			

	Compliance Status	IN	QUI	N/A	NJO	cos	U
4 10	Protection from Contamination	1.			1	17:1	
15	Food separated and protected	1					E
16	Food-contact surfaces; cleaned & sanitized	√					
	Proper disposition of returned, previously served, reconditioned & unsafe food	1					E
髌	Time/Temperature Control for Saf	ety		7/-2	130		a _g .
18	Proper cooking time & temperatures	V					
19	Proper reheating procedures for hot holding	V					
20	Proper cooling time and temperature	V					
21	Proper hot holding temperature		1			V	Ĺ
22	Proper cold holding temperature	1					Ī
23	Proper date marking and disposition						Ī
24	Time as a Public Health Control			1			İ
	Consumer Advisory	<u>}</u>		44) 14	150		
25	Consumer advisory provided for raw / undercooked food			7			r
	Highly Susceptible Populations	10	1511				ė,
26	Pasteurized foods usod; prohibiled foods not offered	1					
	Food/Color Additives and Toxic Subs	tan	ces	110		4 8	7
27	Food additives: approved & properly used	E		1			-
28	Toxic substances properly identified, stored & used	1					
	Conformance with Approved Proced	lur	es.	14		(10)	1
29	Compliance with variance / specialized process / HACCP Plan			1	整		r

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Fallure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuent to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Dete	of	Rein	spe	ction	i
------	----	------	-----	-------	---

None

Discussion with Person-In-Charge:

Inspector provided updated food code materials.

Discussed hood filters, possibly dusty, inspect and clean if necessary.

Discussed new requirements for date marking, illness reporting and vomit cleanup.

Signature of Porson-in-Charge:	Wendy McCue	Dato: 4/9/19
Signature of Inspector:	John Robertson	^{Oate:} 4/9/19
MOPH (popul form = 10/5/18 version		

	ood Establishment Inspe ablishment: Burrell School - Risk L				Date: 4/9/19	Par	je 2	of	3
	GOOD RETAL		OF O A NO SA	ACCA		Jan garga	Sel.	164	, (11 c
	= in compliance OUT= out of compliance					lon R=	renea	it vic	dation
114	= III compliance Out - out of compliance	IO 4 Hot obac	NVGU NVA - HO	raphire	able 000 - dollesion of the carring mopes		Opou	. ,,,,	100,01
	Compliance Status	IN OUT N/A	N/O COS R		Compliance Slatus	IN OUT	NIA	N/O C	COS F
-3	Safe Food and Water		MAN WAR	48	Warewashing fecilities: installed,	2			
	Pasteurized eggs used where				maintained, & used; test strips				
30	required				Non-food contact surfaces clean				
31	Water & ice from approved source			-	Physical Facilities	(Wheel)	(Armoria	110	
32	Variance obtained for specialized				Hot & cold water available;			<u>@</u> [
	processing methods		and the plan		adequate pressure Plumbing installed; proper backflow	65		715	-
	Food Temperature Cont	roi,	Charles San	51	devices			麗[
33	Proper cooling melhods used; adequate equipment for				Sewage & waste water properly	W			
00	temperature control				disposed				- -
0.4	Plant food properly cooked for hot	雞		53	Tollet features: properly		12		
34	holding		[اكالكالكا	00	constructed, supplied, & cleaned			3	1
35	Approved thawing methods used	國口口		54	Garbage & refuse properly				
	Thermometers provided & accurate	曜 □ 题			disposed, facilities maintained	250		N. C.	
	Food Identification	Fig. P. Philip			Physical facilities installed, melntained, & clean				
	Food properly labeled, original				Adequate ventilation & lighting;			150	
	container		26.84.200.0		designated areas used			3	_ L
	Prevention of Food Contain	nation	APERTON A	11 P. 14	Additional Requirements listed in 10	5 CMR 5	90.01	1	i king
400	Insects, rodents, & animals not present			Ma	Anti-choking procedures in food				
-	Contamination prevented during				service esteblishment				
39	food preparation, slorage and			M2	Food allergy awareness				
	displey				Review of Retail Operations listed in	05 CMR	590.)10	W. W.
40	Personal cleanliness			-	Caterer		V		
	Wiping cloths: property used &				Mobile Food Operation				
	slored				Temporary Food Establishment		싴	_	_
	Washing fruits & vegelables				Public Market; Farmers Market		V	_ L	_ _
	Proper Use of Utensils	图			Residential Kitchen; Bed-and-				
	In-use utensils properly stored				Breakfast Operation Residential Kitchen: Cottage Food			-	_
	Utensils, equipment & linens: properly stored, dried, & handled			M8	Operation				
	Single-use / single-service articles:	墨一號			School Kitchen; USDA Nutrition				
	properly stored & used				Program			-	
_	Gloves used properly				Leased Commercial Kitchen		V		
	Utensils, Equipment and Ve	nding		M11	Innovative Operation				
	Food & non-food contact surfaces	图 图			Local Requirements	3.15	ųį.	p to a	41 177
	cleanable, properly designed,				Local law or regulation				
	constructed & used	機制		L2	Other				
_	50 0 0 7		Oth Info	41					
	pe of Operation(s): Type of in Food Service Establishment Rouline	spection:	Other Info						
	Retail Food Store	lon			Strawberry milk 4/19/19. Dry s				
	Residential: Coltage Foods 📗 Pre-operat	ional	Cooler log	gs po	sted. Utensils good, Kitchen v	ery cl	ean		
_	Residential; Bed & Illness inverse General co		Chemical	s seg	regated. Sanitizer log posted				
	Mobile/Pushcart	лиріанц			y bottle 200ppm. Restroom Ol				
₫.	Temporary Food Estab. 🗍 Olher				4/20/19. WI freezer good, wa		rote	cte	ed.
Ш	Other		170 111111	Y CAIT (II		р			
S	Ignature of Person-In Charge: 2	4 44	1	***		ato: 4/9	/19		_
0	ignature of Inspector:	3. An.	Cu	Wen	dy McGue				
	1/8m/2	-		John	Robertson	oate: 4/9	/19		
M	DPH report form 10/5/18 version								

Food Establishment Inspection Report - City/Town of _

Foxborough

Establishment: Burrell School - Risk Level 2

Date: 4/9/19

Page 3 of 3

	High the Mill of	Temperature Obs	ervations 2	· 一种 · · · · · · · · · · · · · · · · · ·	
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
cheese sauce/ Holding cabinel	139	rinse test strip / DW	minimum 160		
Steak and cheese sub / holding cabinel	123	Gucumber / welkin	38		
hal daga / holding cabinet	129				
Ambient air / milk coofer	30				
Final rinse / DW	181				

. 12.3	Violations clied	Observations and/or Corrective Actions In this repert must be corrected within the time frames stated below or in Section 8-405.11 of the Food	Code
Item Number	Section of Code	Description of Violation	Date to Correct By
21		Steak and Cheese Subs and Hot dogs moved to hot holding cabinet Immediately prior	cos
		to inspection per PIC. See temperatures above - PIC turned up temperature and	
		began reheating. Steak was 136F by end of Inspection. Monitor hot holding	
		temperatures.	-
-			
			-

Signature of Person-In-Charge: Wilder Al & Cur Wendy McCue	Dato: 4/9/19
Signature of Inspector: John Robertson	Dato: 4/9/19
MDPH report form = 10/8/18 version	

Address: 40 South Street City/Town of Foxborough Tel. 508-543-1207 FOOD ESTABLISHMENT INSPECTION REPORT Date 10417 Type of Operation(s) Type of Inspection Name Foxboro High School Food Service Routine Re-inspection Retall Address 120 South Street Risk Previous Inspection Residential Kitchen Level 7 Telephone 508-543-1656 Mobile Date: Pre-operation Suspect Illness General Comp HACCP Temporary HACCP Y/N Owner Janice Watt - Food Service Director Suspect Illness Caterer Bed & Breakfast General Complaint Person-in-Charge (PIC) Nancy Siracusa Time_{9:27} Permit No. 2017-0395 Other_ Out: 10:27 Inspector Diane Passafaro Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated. Non-compliance with: Violations Related to Foodborne illness Interventions and Risk Factors (Red 590,009 (E) 590,009 (F) 590,009 (G) Anti-Choking Items) Tobacco Violations marked may pose an imminent health hazard and require immediate Allergen Awareness corrective action as determined by the Board of Health. 12. Prevention of Contamination from Hands FOOD PROTECTION MANAGEMENT 1. PIC Assigned/Knowledgeable/Duties 13. Handwash Facilities **EMPLOYEE HEALTH** PROTECTION FROM CHEMICALS 2. Reporting of Diseases by Food Employee and PIC 14. Approved Food or Color Additives 3. Personnel with Infections Restricted/Excluded 15. Toxic Chemicals FOOD FROM APPROVED SOURCE TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods) 4. Food and Water from Approved Source 16. Cooking Temperatures 5, Receiving/Condition 17. Reheating 6. Tags/Records/Accuracy of Ingredient Statements ☐ 18. Cooling ☐ 7. Conformance with Approved Procedures/HACCP Plans 19. Hot and Cold Holding PROTECTION FROM CONTAMINATION 20. Time as a Public Health Control 8. Separetion/Segregation/Protection REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) 9. Food Contact Surfaces Cleaning and Sanitizing 21. Food and Food Preparation for HSP 10. Proper Adequate Handwashing CONSUMER ADVISORY ☐ 11. Good Hygienic Practices 22. Posting of Consumer Advisorles Violations Related to Good Retail Practices_ (Blue Number of Violated Provisions Related Items) Critical (C) violations merked must be corrected To Foodborne Illnesses Interventions immediately or within 10 days as determined by the Board and Risk Factors (Red Items 1-22): of Health, Non-critical (N) violations must be corrected Official Order for Correction: Based on an inspection immediately or within 90 days as determined by the Board today, the items checked indicate violations of 105 CMR of Health. 590.000/federal Food Code. This report, when signed below C N by a Board of Health member or its agent constitutes an 23. Management and Personnel (FC-2)(590.003) order of the Board of Health. Failure to correct violations 24. Food and Food Protection (FC-3)(590,004) cited in this report may result in suspension or revocation of 25, Equipment and Utensils (FC-4)(590.005) the food establishment permit and cessation of food 26. Water, Plumbing and Weste (FC-5)(590.006) establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing 27. Physical Facility (FC-6)(590.007) and submitted to the Board of Health at the above address 28. Polsonous or Toxic Materials (FC-7)(590.008) within 10 days of receipt of this order. 29. Special Requirements (590.009)DATE OF RE-INSPECTION: 30. Other

UKrint: Diane Passafaro

Print: Nancy Siracusa

Page 1 of 2 Pages

Inspector's Signature

PICs Signature:

TOWN OR CITY OF Foxborough

	Date			1	. .				Yes	iction /	pension	ure	
2 of 2		. Location noted							No No	Employee Restriction / Exclusion	Emergency Suspension	Emergency Closure	Offier
7 Page: 2	AN OF CORRECTION	off the wall and not sealed).	Remove, clean, repair.					m service.	Corrective Action Required:	Voluntary Compliance	Re-inspection Scheduled	Embargo	Voluntary Disposal
igh School Date: 10/4/17	DESCRIPTION OF VIOLATION OF CORRECTION PLEASE PRINT CLEARLY Door gasket of small milk cooler in disrepair, repair/replace.	Tile coving in disrepair (pieces broken off, parts are coming off the wall and not sealed). Location noted in disrepair was the back wall to the right of the lockers.	Hard, soiled substance noted in dishroom (dirty side). Remor					Severly dented can of "beans and sauce". PIC removed from service	je:	ice wand hanging, walkin fans clean, milk dates okay, thermometers	1:38°,#2:33°(AA), walkin:37°:deli meat, covered	tender in salad:39.5°, dishwasher:185 deg.	
Establishment Name: Foxboro High School	C. Oritical Item							Discussion	Discussion With Person in Charge.	ging, walkin	cal'd @ 31°, milk cooler#1:38°,#2	trash in restroom, chicken tender	
dishment	No. Reference:	6-501.11	6-501.12						ssion With	vand han	@ 31°, 1	in restro	
Estal	ltem.								Discu	ice 🔻	cal'd	trash	

Form 734 B. A.M. Sulkin Co., Charlestown, MA

;

Address: 40 South Street

City/Town of Foxborough		Address; 40 Sout	11 011061					
FOOD ESTABLISHMENT INSPECTION REPORT		Tel. 508-643-1207						
Name Foxboro High School	Date 2/27/18		Type of Inspection Routine					
Address 120 South Street	Risk	Reteil Residential Kitchen	Re-inspection Previous Inspection					
Telephone 508-543-1656	Level 2	Mobile	Date:					
Owner Janice Watt, Foodservice Director (wettj@foxborough.k12.ma.us)	HACCP Y/N	- Temporary Ceterer	☐ Pre-operation ☐ Suspect Iliness					
Person-in-Charge (PIC) Nancy Siracusa	Time 9:32	Ime 9:32						
Inspector John Robertson	In: Out: ^{10,39}	Permit No. 2018-0525	Other					
Each violation checked requires an explanation on the narra	ative page(s) a							
Violations Related to Foodborne Illness Interventions and	Risk Factors (ompliance with:					
Items)		Anti-Choking Tobacco	590.009 (E)					
Violations marked may pose en Imminent health hazard and re corrective action es determined by the Board of Health.	quire immediat	e Allergen Awa						
FOOD PROTECTION MANAGEMENT	12, Preve	ention of Contamination from	Hands					
1. PIC Assigned/Knowledgeable/Duties	☐ 13. Hand	wash Fecliities						
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS						
2. Reporting of Diseases by Food Employee and PIC	🔲 14. Appro	oved Food or Color Additives	i					
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic	Chemicals						
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potentia	ally Hazardous Foode)					
5. Receiving/Condition	🔲 16. Cooki	ing Temperatures						
☐ 6. Tegs/Records/Accurecy of Ingredient Stetements	☐ 17. Rehea	ating						
7. Conformance with Approved Procedures/HACCP Plans	☐ 18, Cooling							
PROTECTION FROM CONTAMINATION	☐ 19. Hot ar	nd Cold Holding						
8. Separation/Segregation/Protection	☐ 20. Time:	as a Public Heelth Control						
9, Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY-SUSCEPTIE						
☐ 10. Proper Adequate Handwashing	21, P00(i	end Food Preparation for HS	3r					
☐ 11. Good Hyglenic Practices	CONSUMER A	ADVISORY ng of Consumer Advisories						
Violations Related to Good Retail Practices_ (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Boerd of Heelth. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-6)(590.007) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodby and Risk F Official Or today, the 590.000/fe by a Boerd order of the cited in this the food es establishm have a righ and submit within 10 d	f Violated Provisions Reforme Illnesses Interventifactors (Red Items 1-22) refer for Correction: Basilitems checked indicate videral Food Code. This rest of Health member or its especially be a report may result in suspending the permit and count operations. If aggrievent to especially your requision of the Board of Health ays of receipt of this order in the second of the secon	ions): ed on an inspection olations of 105 CMR port, when signed belov agent constitutes an e to correct violations pension or revocation of essation of food ed by this order, you est must be in writing h at the above address					
10//								

14/10		
Inspector's Signature:	Print: John Robertson	
PICs Signature: 2001	Print: Nency Siracusa	Page 1 of 2 Pages

TOWN OR CITY OF Foxborough

Esta	blishment	Establishment Name: Foxboro High School	gh School Date: 227/18	Page:	1 of 2	
Item No.	1	Code C. Critical Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	AN OF CORRECTION		Date: Verified
			Observed two small mixer bowls, for bench mixer, rust evident inside bowls - Re-tin, replace or discard both small mixing bowls.	wls - Re-tin, replace or discard bo	oth small mixing bowls.	
			Noted Cape Cod Chips with best buy date of 12/9/2017 and Cheerios cups with best buy date of 10/27/2017	erios cups with best buy date	of 10/27/2017 -	
			label product as beyond best buy date or discard.			
			Observed cases of strawberries on walkin freezer floor - all food must be stored at least 6 inches off the floor. Move strawberries	stored at least 6 inches off the flo	oor. Move strawberries	
			to a location at least 6 inches off floor.			
		Discussion	Observed 1% milk dated 2/28/18 in walkin cooler, however also observed full cases of 1% milk in each milk cooler dated 3/3/18	ed full cases of 1% milk in each m	ilk cooler dated 3/3/18	
			Recommend closer monitoring of ordening.			
		Discussion	Observed two wire brushes in kitchen area. This office recommends discontinuing use of all wire brushes in food service	s discontinuing use of all wire br	rushes in food service	0)
			settings due to possibility of severe injury from physical hazard of dislodged wire bristles on food contact surfaces.	of dislodged wire bristles on for	ood contact surfaces	
		Observation	Crispy chix sand HH 145F, between sandwiches.			
		Observation	Observed good sanitizer logs, instructions posted. 3 bay set up during inspection, test strips available, 200ppm.	ning inspection, test strips avail	able, 200ppm.	
		Observation	DW machine area clean, chemicals segregated, wash 160F, rinse 184F.	84F.		
		Observation	Walkin cooler log posted 37F, good cooling practices evident. Bleu cheese 36F. Walkin clean, good food segregation.	ı cheese 36F. Walkin clean, go	od food segregation.	
		Observation	Walkin freezer 16F, logs posted. Restroom clean, stocked, new faucet.	aucet.		
		Observation	ServSafe, Current permits posted. Employee allergy poster posted. Chemicals segregated.	d. Chemicals segregated.		
Disct	ssion With	Discussion With Person in Charge.	.9	Corrective Action Required:	No	Yes
Milk	cooler ne	Milk cooler near windows, chocola	chocolate milk 3/2/18, FF milk 3/3/18, 37F.	Voluntary Compliance	Employee Restriction / Exclusion	iction /
Self	service co	Self service cooler at line 38F. Noted	F. Noted personal drinks segregated, under counter.	Re-inspection Scheduled	Emergency Suspension	pension
Larg	e milk coo	ıler 38F, dates ç	_arge milk cooler 38F, dates good. Lockers available for employees. Hoods 8/8/16.	Embargo	Emergency Closure	sure
Obs	erved sing	gle use utensil	Observed single use utensil handles facing same direction. FOG sign posted.	Voluntary Disposal	Other:	

Form 734 B. A.M. Sulkin Ca., Charlestown, MA.

City/Town of Foxborough	Address: 40 South Street							
FOOD ESTABLISHMENT INSPECTION REPORT		Tel. 508-543-1207 Type of Operation(s)						
Name Foxboro High School	Date 10/16/18	Type of Inspection Routine						
Address 120 South Street	Risk	│	Re-Inspection Previous Inspection					
Telephone 508-543-1656	Level 2	Mobile Mobile	Date:					
Owner Janice Watt, Foodservice Director (wall)@foxborough.k12.ma.us)	HACCP Y/N	Temporary Caterer	☐ Pre-operation ☐ Suspect Illness					
Person-In-Charge (PIC) Nancy Siracusa	Time _{10:02}							
Inspector John Robertson	In: Out: 11:05	Permit No. 2018-0525	Other					
Each violation checked requires an explanation on the narr	ative page(s) a	nd a citation of specific	provision(s) violated					
Violations Related to Foodborne Illness Interventions and Items) Violations marked may pose an imminent health hazard and recorrective action as determined by the Board of Health.		Red Anti-Choking	590.009 (F)					
FOOD PROTECTION MANAGEMENT	12. Prevention of Contamination from Hands							
1. PIC Assigned/Knowledgeable/Duties	☐ 13. Hand	wash Facil i ties						
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS						
2. Reporting of Diseases by Food Employee and PIC	🔲 14. Appro	ved Food or Color Additives						
O. Personnel with Infections Restricted/Excluded	🔲 15. Toxlo	Chemicals						
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potentia	ally Hazardous Foods)					
5. Receiving/Condition	🔲 16. Cooki	ng Temperatures						
☐ 6. Tags/Records/Accuracy of Ingredient Statements	🔲 17. Rehea	_						
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Coolir							
PROTECTION FROM CONTAMINATION	19. Hot and Cold Holding							
8. Separation/Segregation/Protection	20. Time as a Public Health Control							
9. Food Contect Surfaces Cleening and Sanitizing	REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) 21. Food and Food Preparation for HSP							
☐ 10. Proper Adequate Handwashing	CONSUMER ADVISORY							
11. Good Hygienic Practices		advisory ng of Consumer Advisories						
Violations Related to Good Retail Practices. (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immedietely or within 90 deys as determined by the Boerd of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materiels (FC-7)(590.008) 29. Special Requirements (690.009) 30. Other	To Foodbo and Risk F Official Or today, the 590.000/fe by e Board order of the cited in this the food es establishm have a righ end submit within 10 d	Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federel Food Code. This report, when signed below by e Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit end cessation of food establishment operations. If aggrieved by this order, you have a right to e heering. Your request must be in writing end submitted to the Board of Health at the above address within 10 days of receipt of this order. DATE OF RE-INSPECTION:						

Inspector's Signature: Allow 180	Print: John Robertson	
PICs Signature:	Print: Nancy Siracusa	Page 1 of 2 Pages

TOWN OR CITY OF Foxborough

1 0f 2	Date Verfied	enter HW sink.	heese.			an water fountain					zen beef.		ourger hotbox 171F.	rd boiled eggs 39F.	s from oven 180F.	1% 10/21.	mometer available.	No Yes	Exclusion / Exclusion /	Emergency Suspension	Emergency Closure	Other.
Page:	AN OF CORRECTION	place draw liner at bench near o	move shell eggs to below pizza	spection.		untain near vending machines - de					regation and good slacking of fro	available for calibrating.	itizer spray bottle 150ppm. Cheesel	e milk 10/24, AA 35F, chopped ha	ockers available. Chicken nugget	1% milk 10/16. Small milk cooler	emp log posted. Instant read ther	Corrective Action Required:	Voluntary Compliance	Re-inspection Scheduled	Embargo	Voluntary Disposal
School Date: 10/16/18	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Observed minor spill in draw at bench near center HW sink - replace draw liner at bench near center HW sink.	Noted shell eggs stored on shelf in walkin above pizza cheese - move shell eggs to below pizza cheese.	Observed cell phone on scale near windows - phone moved at inspection.	Noted soil characteristics on can opener - clean can opener.	Noted build up at base of back splash and top of drain pan of water fountain near vending machines - clean water fountain					Noted rolling cart with cooked and raw ground beef with good segregation and good slacking of frozen beef	Walkin freezer food covered, wrapped, ice wand protected, ice cubes available for calibrating	DW machine wash160F, rinse 188F. Three bay sanitizer 200ppm. Sanitizer spray bottle 150ppm. Cheeseburger hotbox 171F.	Slicer disassembled, clean. Walkin cooler, no food on floor, chocolate milk 10/24, AA 35F, chopped hard boiled eggs 39F.	Smoothie cooler apple slices 10/25, strawberry smoothie 33F. Lockers available. Chicken nuggets from oven 180F.	Utensils displayed with handles facing up. Large milk cooler 38F, 1% milk 10/16. Small milk cooler 1% 10/21	Cooler logs, FOG sign, Employee Allergy, Permit, ServSafe, DW temp log posted. Instant read thermometer available.		patty 161F. Hoods 4/20, year not visible.	Vinyl gloves available. Observed good glove use. Good uniforms/visors.	Dry storage: food off floor and protected, Frosted Mini Wheats 2/22/19.	stroom OK. HW sinks stocked, clear.
Establishment Name: Foxboro High School	C. Critical Item R - Red Item										Observations	Observations	Observations	Observations	Observations	Observations	Observations	Discussion With Person in Charge:	Warming cabinet near pizza chicker	available. Obse	food off floor a	Chemicals segregated. Restroom
Establishment	Item Code: C. Critical Item No. Reference: R - Red Item																	Discussion With	Warming cabi	Vinyl gloves a	Dry storage: 1	Chemicals se

Form 734 B. A.M. Sulkin Co., Charlestown, MA.

Food Establishment Inspection Report - City/Town of ____

Foxborough

Establishment: Foxborough F	ligh School - Risk level 2	Date: 5/1/19	Pege 1 of 3			
Address: 120 South Street		Time in: 10:00	Time out: 10:52			
Telephone: 508-543-1636	Permit No.: 2019-0374	Number of Violated Provisions Related to Foodborne Illness Risk Factors end Interventions (Items 1 through 29):				
Owner: Janice Watt, Direct	tor (wattj@foxborough.k12.ma.us)					
Person-in-charge: Nancy Siracusa		Number of Repeat	t Violations Related			
Inspector: John Robertson		to Foodborne Illness Risk Factors end Interventions (Ilems 1 through 29):				
FOODBO	RNE ILLNESS RISK FACTORS AND PUBL	IC HEALTH INTERV	ENTIONS			
IN = in compliance OUT= out of cor	mpliance N/O = not observed N/A = not applicable	COS = corrected on-sile du	ring inspection R = repeal violation			

	Compliance Status	BI	OUT	NA	N/O	ÇOS	R			
	Supervision	THE		u de	\$4V		11 in 17			
1	Person-in-charge present, demonstrates knowledge, and performs duties	V			A. 以 图					
2	Certified Food Protection Manager	7								
.,	Employee Health	14		州	- 1/4	42 14 11 14	38			
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	7								
4	Proper use of restriction and exclusion	1		2	18					
5	Procedures for responding to vomiting and diarrheal events	1								
	Good Hyglenic Practices	皇皇		製	hisali Lista	121	3/2			
6	Proper eating, testing, drinking, or tobacco use	V		2000						
7	No discharge from eyes, nose, and mouth	V								
L.	Preventing Contamination by Hands									
8	Hands clean & properly washed	1								
9	No bere hand contact with ready-to-eat food	1								
10	Adequate handwashing sinks properly supplied and accessible		V							
10	Approved Source		14.5	7.			711			
11	Food obtained from approved source	V								
12	Food received at proper tempereture	V								
13	Food received in good condition, safe, & unadulterated	1								
14	Required records available: shellstock tags, parasite destruction			7						

	Compliance Status	IN	OUT	N/A	NO	COS	1
1 E	Protection from Contamination	'	-,		11.	,÷ ,	*
15	Food separated and protected	1					
16	Food-contact surfaces; cleaned & sanitized	V			製造の		
	Proper disposition of returned, previously served, reconditioned & unsefe food	1		で変えない。			
	Time/Temperature Control for Safe	ety.	Say.	13	17	创建	ě.
18	Proper cooking time & temperatures	1					
19	Proper reheating procedures for hot holding				V		C
20	Proper cooling time and temperature	Y					
21	Proper hot holding temperature	V					Ē
	Proper cold holding temperature		V			V	ľ
23	Proper date marking and disposition						L
24	Time as a Public Health Control			V			
	Consumer Advisory	N C	i j		H	O. IN.	ř.
25	Consumer advisory provided for raw / undercooked food			1			
197	Highly Susceptible Populations	jín,	13	1	hi ji	72 32	
26	Pasteurized foods used; prohibited foods not offered			7			
ĪW	Food/Color Additives and Toxic Subs	tan	COS	1	HE.	13.75	
2 7	Food additives: approved & properly used			1	節器		r
28	Toxic substences properly identified, stored & used	1			認為		
137	Conformance with Approved Proces	lur	05	4 44.1	137.	1	1
29	Compliance with variance / specialized process / HACCP Plen			7			E

Officiel Order for Correction: Based on an inspection today, the Items marked "OUT" indicated violations of 105 CMR 590.000 end epplicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit end cessation of food establishment operations. If you are subject to enotice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request e hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection:

Discussion with Person-In-Charge:

None

Thermoworks available for DW machine.

Discussed food code updates, including date marking.

Signature of Person-in-Chargo:	Nancy Stracusa	Date: 5/1/19
Signature of Inspector.	John Robertson	Date: 5/1/19
MOPH report form - 10/5/18 version X		

Additional Requirements listed in 105 CMR 850.011 Mobile-Proaced & used in 105 CMR 850.011 Mobile-Proaced	Food Establishment Inspect	ion Report -	- City/Town of						
M = in compliance Outre out of camplance NIO = not observed NIA = not applicable COS = corrected on-alte during inspecial or Repet violation Compliance Status	Establishment: Foxborough High Schoo	- Risk level 2	Date: 5/1/19	Page 2 of 3					
M = micropriumes OUT = out of complaince NO = not observed NA = not applicable COS = corrected on-alle during inspection R = repeat Volkston	GOOD RETAIL I	PRACTICES AND	MASSACHUSETTS-ONLY SECTIONS						
Safe Food and Water 70 Pasteurized eggs used where									
Safe Food and Water 70 Pasteurized eggs used where	Compliance Status	N OHY NIA NIO COS B	Compliance Status	IN OUT N/A N/O COS R					
Pasteurized eggs used where	WOTH PROTECTION	Contract Con	Marowashing facilities: installed						
Varience obteined for specialized Varience obteined Varience obteined for specialized Varience obteined Vari	Postourized agas used where								
31 Welter & loce from approved source 20 Varience obteined for specialized 20 Varience obteined for specialized 20 20 20 20 20 20 20 2			49 Non-food contact surfaces cleen						
Proper cooling methods used, adequate equipment for temperature control remperature remperature remperature remperature remperature remperature remperature remperature remperatures; properly disposed, fedilities mistalled, maintained, & clean departments listed in 10 S CMR \$50.001 ### Additional Requirements listed in 10 S CMR \$50.001 ### Additional Requirements listed in 10 S CMR \$50.001 ### Additional Requirements listed in 10 S CMR \$50.001 ### Additional Requirements listed in 10 S CMR \$50.001 ### Additional Requirements listed in 10 S CMR \$50.001 ### Additional Requirements listed in 10 S CMR \$50.001 ### Additional Requirements listed in 10 S CMR \$50.001 ### Additional Requirements listed in 10 S CMR \$50.001 ### Additional Requirements listed in 10 S CMR \$50.001			Physical Facilities						
Proper cooling methods used;	Varience obteined for specialized		1 50 1						
Proper cooling methods used, adequate equipment for lemperature control	processing methods		adequate pressure						
33 adequete equipment for lemperature control representations and sequete exposerity disposed fecilities maintained clean dequate exposery representations installed, maintained clean representations installed, and sequete exposery representations and sequete exposerity disposed fecilities maintained clean representations installed, and adequate ventilation aligniting. Adequate ventilation aligniting and sequete exposerity disposed fecilities maintained clean representations and sequete exposerity disposed fecilities maintained. Physical fecilities maintained clean representation and sequete exposerity disposed fecilities maintained. Sequete exposerity disposed fecilities maintained clean representation and sequete exposerity disposed fecilities maintained. Sequete exposerity disposed fecilities									
Emperature control			Sewage & weste water properly						
Signature of properly cooked for hot holding	oo laaddaste odalletticiti.								
Solding Sold	Dignt food properly pooked for hot								
Thermometers provided & accurate Feod Identification Feod Identification Feod Identification Feod Original Feod Provention of Feod Contamination	holding		constructed, supplied, & cleaned						
Food Identification Good properly labeled; original container Frevention of Food Contamination Frevention Freve									
Food properly labeled; original container Frevention of Feod Contamination Frevention of Feod Ferson-In-Chargo Frevention Frevention of Ferson-In-Chargo Frevention Frevention of Ferson-In-Chargo Frevention Frevention Frevention of Ferson-In-Chargo Frevention Freve									
Prevention of Feod Contamination Prevention of Feodo Contact surfaces Prevention of Fe									
Prevention of Feod Contamination Bracets, rodents, & animals not present of Contamination prevented during group			Adaquate ventilation & lighting						
Insects, rodents, & animals not present Contamination prevented during God preparation, storage and display God preparation G		lon and the same	designated areas used						
Contamination prevented during Good preparation, storage and display Good preparation, storage and display Good preparation, storage and display Review of Retail Operations listed in 105 Crift 590,010 M3 Ceterer Good Allergy awareness Good Allergy awareness Good Allergy awareness Review of Retail Operations listed in 105 Crift 590,010 M3 Ceterer Good Allergy awareness Good Deparation Good Setablishment Good Allergy awareness Good Deparation Good Setablishment Good Allergy awareness Good Deparation Good Allergy awareness Goo	Inscate rodonte & animals not			105 CMR 590:011					
M2 Food allergy awareness M3 Ceterer M4 Mobile Food Operation M5 Temporary Food Establishment M6 Public Market; Farmers Market M6 Public Market; Farmers Market M7 M8 M8 M8 M8 M9 M9 M9 M9									
Review of Retail Operations listed in 105 CMR 590,010		2000年10月21日 - 10月21日							
Personal cleanliness				405 CMR 590 010					
Wiping cloths: properly used & stored Washing fruits & vegetables Washing fruits & Vegetab									
Stored Washing fruits & vegetables Washing fruits & Vegetabl	Mining cloths: properly used &								
Washing fruits & vegetables									
In-use utensils properly stored In-use utensils properly stored In-use utensils, equipment & linens; properly stored, dried, & handled In-use utensils, equipment & linens; properly stored & used In-use / single-use / single-service articles: In-use / single-use / single-service articles: In-use / single-service articles: In-use / single-use / sing	42 Washing fruits & vegetables								
In-use utensils properly stored In-use utensils properly stored In-use utensils, equipment & linens; properly stored, dried, & handled In-use utensils, equipment & linens; properly stored & used In-use / single-use / single-service articles: In-use / single-use / single-service articles: In-use / single-service articles: In-use / single-use / sing	Proper Use of Utensils								
Properly stored, dried, & handled Properly stored, dried, & handled Properly stored & used Program	43 In-use utensils properly stored		Breekfast Operation						
Single-use / Single-service articles:				' lalakalala					
Program M10 Leased Commercial Kitchen Leased Commercial Kitchen M10 Leased Commercial Kitchen M10 Leased Commercial Kitchen M10 Leased Commercial Kitchen Leased Leased Leased Leased Leased Leased Leased Leased Leased Leased Leased Leased	properly stored, dried, & nandled		School Kitchen: LISDA Nutrition						
## Gloves used properly	45 properly stored & used								
Type of Operation Constructed & used Constructed Constructed & used Constructed C									
Cleanable, properly designed, constructed & used Cleanable,		ng Kaling	M11 Innovative Operation						
Type of Operation(s): Food Service Establishment Ratall Food Store Re-Inspacion Pre-operational Ilinass Invastigation General compilant HACCP Other Toda Service Establishment Residential: Cottage Foods Residential: Bed & Breakfast General compilant HACCP Other Temporary Food Estab. Other Other Signature of Person-In-Chargo: Nancy Stracusa Date: 5/1/19 Signature of Inspector: John Robartson Date: 5/1/19 Tother Dither Dither Date: 5/1/19				8					
Type of Operation(s): Food Service Establishment Ratall Food Store Re-Inspaction: Williams Invastigation General complaint HACCP Other Temporary Food Estab. Other Other Signature of Inspector: Nancy Stracusa Date: 5/1/19 Other Othe									
Residential: Cottage Foods Residential: Cottage Foods Residential: Bed & Pre-operational Illnass invastigation General complaint HACCP Other Other Signature of Inspector: Signature of Inspector: Signat	constructed & used		L2 Other	_الــالــالكالــالــا					
Residential: Cottage Foods Residential: Cottage Foods Residential: Bed & Pre-operational Illnass invastigation General complaint HACCP Other Other Signature of Inspector: Signature of Inspector: Signat	Type of Operation(s): Type of Insp	ection: Other in	iformation:						
Residential: Cottage Foods Residential: Cottage Foods Residential: Bed & Illinass invastigation Generel complaint HACCP Good slacking observed in walkin. Food protected at dry storage. Cooler logs posted. Good segregation noted at walkin. Sanitizer 3 bay 150ppm Signature of Inspector: Date: 5/1/19 John Robartson Date: 5/1/19 Date: 5/1/1	☑ Food Service Establishment ☑ Rouline	L IVA/ olin		ating					
Residential; Bed & Breakfast	Ratali Food Store Re-Inspaction			ating.					
Breakfast General complaint HACCP Other Good sacking observed in Walkin. Temporary Food Estab. Other Good segregation noted at walkin. Sanitizer 3 bay 150ppm	Residential; Bed & Illinass Invastly	11	· ·						
Temporary Food Estab. Other Good segregation noted at walkin. Sanitizer 3 bay 150ppm Signature of Person-In-Chargo: Nancy Stracusa Date: 5/1/19 Signature of Inspector: John Robertson Date: 5/1/19	Breakfast General comp								
Signature of Inspector: Signature of Inspector: Other Date: 5/1/19 Date: 5/1/19									
Signature of Inspector: John Robertson Date: 5/1/19	Other	Good s	segregation noted at Walkin. Sanitize	er 3 bay 150ppm					
Signature of Inspector: John Robertson Date: 5/1/19	Signaturo of Person-In-Chargo:		Name of the same	Date: 5/1/19					
	Signature of Inspector								
11970 annual from 4705 to Dispersion 1 1 0	MDPH report form = 10/6/18 version		John Robertson	011119					
Miller tabult fatin - www.to versical	MULTA TOPOT TOTAL - 1000/16 VESSION								

Food Establishment Inspection Report - City/Town of

Foxborough

Establishment: Foxborough High School - Risk level 2

Date: 5/1/19

Page 3 of 3

S . St. 4" . h. "	ode byggggan	Temperature Obser	vations 📉 📆	radio di	
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Ambient Air / milk coolers	42 / 39	Rinse / DW machine	186		
Smoothy / smoothy cooler	38	Thermoworks rinse / DW machine	159.9		
selsa / walkin	35				
spicy chicken sand / Gresscor(mixer)	135				
crispy chicken sand / Cresscor(oven)	135				

llem Number	Section of Code	Description of Violation	Date to Correct By
22		Noted packaged cut apples at front without temperature control, marked	cos
		"perishable, keep refrigerated" - moved to cooler.	
10		Noted bucket and chemical (Pot soap?) in HW sink in dish room -	5/2/19
		keep HW sink clear	
55		Noted mold like substance and mineral buildup at water fountain in cafeteria -	5/21/19
		detail clean water fountain.	
55		Noted soil characteristics on floor in dry storage area - clean floor in dry storage	5/21/19
	NOTE:	Bulk goods, gloves, uniforms, employee restroom OK.	
	NOTE;	Permit, servsafe, employee allergy, FOG, report and report available notice posted.	

Signature of Person-In-Charge:/		Dato: 5/1/10
X Dans	Nancy Stracusa	0/1/10
Signature of Inspector:	John Robertson	Date: 5/1/19
MOPH report form - 10/5/10 version		

Address: 40 South Street City/Town of Foxborough Tel. 508-543-1207 FOOD ESTABLISHMENT INSPECTION REPORT Type of Inspection Date 10101 Type of Operation(s) Name Igo Elementary School Food Service Routine Re-inspection Retell Risk Address 70 Carpenter Street Residential Kitchen Previous Inspection Level 7 Dete: Mobile Telephone 508-543-1608 Pre-operation Temporary HACCP Y/N Suspect Illness Owner Janice Watt - Food Service Director Caterer General Complaint Bed & Breekfest Person-In-Charge (PIC) Lisa Reilly Time 12:16 HACC HACCP In: Permit No. 2017-0402 Out: 1:08 Inspector Diane Passefero Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated. Non-compliance with: Violations Related to Foodborne Illness Interventions and Risk Factors_(Red 590.009 (E) 🔲 Anti-Choking Items) 590.009 (F) 590.009 (G) Tobacco Violations merked may pose an imminent health hazard and require immediate Allergen Awereness corrective action as determined by the Board of Heelth. ☐ 12. Prevention of Contamination from Hands FOOD PROTECTION MANAGEMENT ☐ 1. PIC Assigned/Knowledgeable/Duties 13. Handwash Facilities **EMPLOYEE HEALTH** PROTECTION FROM CHEMICALS 2. Reporting of Diseases by Food Employee and PIC ☐ 14. Approved Food or Color Additives 3. Personnel with Infections Restricted/Excluded 15. Toxic Chemicals FOOD FROM APPROVED SOURCE TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods) 4. Food and Water from Approved Source ☐ 16. Cooking Temperatures 5. Receiving/Condition 17. Reheating 6. Tags/Records/Accuracy of Ingredient Statements ☐ 18. Cooling 7. Conformance with Approved Procedures/HACCP Plans 19. Hot and Cold Holding PROTECTION FROM CONTAMINATION ☐ 20. Time as a Public Health Control ■ 8. Separation/Segregation/Protection REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) 9. Food Contact Surfaces Cleaning and Sanitizing 21. Food and Food Preparation for HSP 10. Proper Adequete Handwashing CONSUMER ADVISORY 11. Good Hygienic Practices 22. Posting of Consumer Advisories Violations Related to Good Retail Practices_ (Blue Number of Violated Provisions Related Items) Critical (C) violations marked must be corrected To Foodborne Illnesses interventions immediately or within 10 days as determined by the Board and Risk Factors (Red Items 1-22): of Health. Non-critical (N) violations must be corrected Official Order for Correction: Based on an inspection immediately or within 90 days as determined by the Board today, the items checked Indicate violations of 105 CMR of Health. 590.000/federal Food Code. This report, when signed below CN by e Board of Heelth member or its agent constitutes an 23. Management and Personnel (FC-2)(590.003) order of the Board of Health. Feilure to correct violations (FC-3)(590.004) 24. Food and Food Protection cited in this report may result in suspension or revocation of (FC-4)(590,005) the food establishment permit and cessetion of food 25. Equipment and Utensils 26. Water, Plumbing and Waste (FC-5)(590.006) establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing (FC-6)(590.007) 27. Physical Facility and submitted to the Board of Health at the above address 28. Poisonous or Toxic Materiels (FC-7)(590.008)

Inspector's Signature: Print: Diene Passafaro

PICs Signature: Print: Lisa Relliy

Page 1 of 2 Pages

(590.009)

29. Special Requirements

30. Other

within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

TOWN OR CITY OF Foxborough

Item Code CCrifical Item No. Reference RRed Item 4-501.116	Sanitizer	Page: of
<u></u>	Right milk cooler, thermometer between milks >41°. Actual temp of milk 50°. Digital readout saying 61°, no other thermometer available inside to confirm. Provide cooler thermometers for both milk coolers. The milk temped today remained inside cooler. Temp milk carton tomorrow morning, it >41°, check	readout saying ooth milk coolers.
	another milk, if high, discard all milks. PIC stated temp readout okay this morning. Update BOH. Also recommend a "sample container" for easy temperature confirmation of how unit is operating.	ate BOH, Also erating.
Discussion	Sanifizer bottles made today, borderline 400ppm. Also appeared to have detergent in it (sudsy when gently inverted to mix). BOH dumped, refilled, dispensed 1/4 tsp of concentrated sanitizer - 200ppm. Cause of	n it (sudsy when 200ppm. Cause of
	higher readings unknown, ensure all staff is retrained on how to prepare sanitizer. Do not add any other deaners to it.	o not add any
	One out of two employees did not adequately perform proper hand washing techniques (not lathering long enough and lathering in the water instead of out of the water). Retrain staff on proper hand washing.	ot lathering long r hand washing.
Note	Inspection after lunch, mil coolers have been open. Hot and humid weather.	
Discussion With Person in Charge:	ge: Corrective Action Required:	I: No Yes
Jees	#4:sauce:38.5°, #2:cheese:38.5°, facility very clean, hw sink okay,	Employee Restriction /
, ric	dishwasher:152°/185°, rice:hh:155°-171°, servesafe up to date, emp	
eter c	allergy up, thermometer cal'd @ 32.5°, left milk cooler.btw/ milks:41°	Emergency Closure
	Voluntary Disposal	Other:

Form 734 B A.M. Sulkin Co., Charlestown, MA

Address: 40 South Street City/Town of Foxborough Tei. 508-543-1207 FOOD ESTABLISHMENT INSPECTION REPORT Type of Operation(s) Date 2/15/18 Type of Inspection Name Igo Elementary School Food Service Routine Retall Re-Inspection Risk Address 70 Carpenter Street Residential Kitchen Previous Inspection Level 2 Telephone 508-543-1680 П Mobile Date: Pre-operation Temporary HACCP Y/N Owner Janice Watt, Food Serv. Dir. (wattl@foxborough.k12.ma.us) Suspect lilness Caterer General Complaint Bed & Breakfast Person-in-Charge (PIC) Lisa Relily Time 10:28 HACCP ln: Permit No. 2018-0529 Other_ Out: 11:09 Inspector John Robertson Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated. Non-compliance with: Violations Related to Foodborne Illness Interventions and Risk Factors (Red 590,009 (E) [] 590,009 (F) [] Anti-Choking Items) Tobacco Violations marked may pose an imminent health hazard and require immediate 590.009 (G) 🔲 Allergen Awareness corrective action as determined by the Board of Health. ☐ 12. Prevention of Contamination from Hands FOOD PROTECTION MANAGEMENT ☐ 1. PIC Assigned/Knowledgeable/Duties 13. Handwash Facilities EMPLOYEE HEALTH PROTECTION FROM CHEMICALS 2. Reporting of Diseases by Food Employee and PIC ☐ 14. Approved Food or Color Additives 3. Personnel with Infections Restricted/Excluded 15, Toxic Chemicals FOOD FROM APPROVED SOURCE TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods) 4. Food and Water from Approved Source ☐ 16. Cooking Temperatures 5. Receiving/Condition ☐ 17. Reheating 6. Tags/Records/Accuracy of Ingredient Statements ☐ 18. Cooling 7. Conformance with Approved Procedures/HACCP Plans ■ 19. Hot and Cold Holding PROTECTION FROM CONTAMINATION 1 20. Time as a Public Health Control ☐ 8. Separation/Segregation/Protection REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) 9. Food Contact Surfaces Cleaning and Sanitizing 21. Food and Food Preparation for HSP 10. Proper Adequate Handwashing **CONSUMER ADVISORY** ☐ 11. Good Hygienic Practices 22. Posting of Consumer Advisorles Violations Related to Good Retail Practices_ (Blue Number of Violated Provisions Related Items) Critical (C) violations marked must be corrected To Foodborne Ilinesses Interventions immediately or within 10 days as determined by the Board and Risk Factors (Red Items 1-22): of Health, Non-critical (N) violations must be corrected Official Order for Correction: Based on an inspection immediately or within 90 days as determined by the Board today, the items checked indicate violations of 105 CMR of Health. 590.000/federal Food Code. This report, when signed below 'C N: by a Board of Health member or its agent constitutes an 23. Management and Personnel (FC-2)(590.003) order of the Board of Health. Failure to correct violations 24. Food and Food Protection (FC-3)(590.004) cited in this report may result in suspension or revocation of 25. Equipment and Utensils (FC-4)(590.005) the food establishment permit and cessation of food 26. Water, Plumbing and Waste (FC-5)(590.006) establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing 27. Physical Facility (FC-6)(590,007) and submitted to the Board of Health at the above address 28. Poisonous or Toxic Materials (FC-7)(590.008) within 10 days of receipt of this order. 29. Special Requirements (590.009) DATE OF RE-INSPECTION: 30. Other Print: John Robertson Inspector's Signature: Page 1 of 2 Pages

Print: Lisa Rellly

PtCs Signature:

TOWN OR CITY OF Foxborough

Establishment	Establishment Name: Igo Elementary School	ary School Date: 2/15/18	Page:	1 of 2
Item Code No. Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	AN OF CORRECTION	Date: Nerified
		Observed cases of product (pizza dough, etc.) in walkin freezer on wood boards on floor - food items must be stored at least 6 inches	ards on floor - food items must be	stored at least 6 inches
		off the floor and the wood is not a cleanable surface. Remove wood and store product 6 inches or more off floor.	wood and store product 6 inch	les or more off floor.
		Observed dented cans of pizza sauce on can rack in dry storage - discard dented cans of pizza sauce	scard dented cans of pizza saud	8
		Noted minor food debris on back of slicer blade, slicer was not in use at the time of inspection - clean slicer	use at the time of inspection - o	dean slicer
		Observed grease interceptor below dish spray sink heavily soiled - clean and maintain clean grease interceptor and monitor for possible leaks.	intain dean grease interceptor and m	nonitor for possible leaks.
	Discussion	PIC states that portion of 2 door cooler is used by another program, recommend using signs to designate the area of the cooler	ommend using signs to designate	the area of the cooler
		used by the other program to maintain segregation of funch programs food	grams food.	
	Observation	Sanitizer 200ppm, instructions posted, test strips available. HW sink clean, soap, paper towels, waste bin available.	clean, soap, paper towels, was	te bin available.
	Observation	Observed lunch service at inspection, good practices evident, good glove use. Employee allergen poster posted	glove use. Employee allerger	n poster posted.
	Observation	2 door reachin cooler near cafetena area 37F. Second 2 door cooler 38F. Both coolers clean, limited product.	ler 38F. Both coolers clean, lin	nited product.
	Observation	Walkin freezer -3F, good logs: 3 bay sink not set up at inspection, but clean. FOG sign posted	but clean. FOG sign posted.	
Discussion With	Discussion With Person in Charge:	·	Corrective Action Required:	No Ves
Good HW by em	Good HW by employees noted. Milk cooler	near hallway 38F, 1% milk 2/28/18,FF milk 2/26/18.	Voluntary Compliance	Employee Restriction / Exclusion
Milk cooler near	Milk cooler near windows 32F, strawberr	strawberry milk 3/1/18. Permits, ServSafe posted in office.	Re-inspection Scheduled	Emergency Suspension
Salad bar, gra	Salad bar, grapes 30, packaged apple	ged apple slices 2/16/18, school vacation next week	Embargo	Emergency Closure
Dry storage cle	an, just mopped	Dry storage clean, just mopped at arrival. Chemicals segregated. Good HH temp chart	Voluntary Disposal	Other:

Form 734 B A.M. Sulkin Co., Charlestovm, MA

City/Town of Foxborough		Address: 40 Sout	h Street				
FOOD ESTABLISHMENT INSPECTION REPORT		Tel. 608-543-1207					
Name Igo Elementary School	Date 10/15/18		Type of Inspection Routine				
Address 70 Carpenter Street	Risk	Reteil Residential Kitchen	Re-inspection Previous Inspection				
Telephone 508-543-1680	Level 2	Mobtle Mobtle	Date:				
Owner Janice Watt, Food Serv. Dlr. (wattj@foxborough.k12.ma.us)	HACCP Y/N	Temporary Caterer	Suspect Illness				
Person-In-Charge (PIC) Lisa Relily	Time _{10:09}	Bed & Breakfast	☐ General Complaint☐ HACCP				
Inspector John Robertson	In: Out: 10:55	Permit No. 2018-0529					
Each violation checked requires an explanation on the narr	ative page(s) a	ind a citation of specific	: provision(s) violated.				
Violations Related to Foodborne Illness Interventions and	Risk Factors_(590.009 (E)				
Items) Violations marked may pose an imminent health hazard and recorrective action es determined by the Boerd of Health.	equire immediat	Tohacco	590.009 (F) 🗀				
FOOD PROTECTION MANAGEMENT	12. Preve	ention of Contamination from	Hands				
☐ 1. PIC Assigned/Knowledgeable/Duties	☐ 13. Hand	wash Facilities					
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS :					
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Approx	oved Food or Color Additives	3				
3. Personnel with infections Restricted/Excluded	☐ 15. Toxic	Chemicals					
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potenti	ally Hazardous Foods)				
5. Receiving/Condition	☐ 16. Cooking Temperatures☐ 17. Reheating						
6. Tags/Records/Accuracy of Ingredient Statements							
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cooling						
PROTECTION FROM CONTAMINATION	19. Hot and Cold Hotding						
☐ 8. Separation/Segregation/Protection	20. Time as a Public Health Control						
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) 21. Food and Food Preperation for HSP						
10. Proper Adequate Handwashing							
11. Good Hygienic Practices	CONSUMER 22. Posti	ng of Consumer Advisories					
Violations Related to Good Retail Practices (Blue Itoms) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-criticel (N) violetions must be corrected immediately or within 90 deys as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Weste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Polsonous or Toxic Materials (FC-7)(690.008)	To Foodb and Risk I Official Or today, the 590.000/fe by a Board order of the cited in this the food exesteblishm have a right	f Vlolated Provisions Rorne Illnesses Intervent Factors (Red Items 1-22 rder for Correction: Basiltems checked indicate videral Food Code. This red of Health member or its Board of Health. Fallures report may result in susstablishment permit and clent operations. If aggreent to a hearing. Your requited to the Board of Health	tions the don an inspection ioletions of 105 CMR aport, when signed below agent constitutes and to correct violations apension or revocation of cossation of food are the doubt this order, you nest must be in writing				

1 ~		
Inspector's Signature	Print: John Robertson	
PICs Signature: De la	Print: / Alles /	Page 1 of 2 Pages
J. M. Selving		

within 10 days of receipt of this order. DATE OF RE-INSPECTION:

(590.009)

30. Other

29. Special Requirements

TOWN OR CITY OF Foxborough

1 of 2	Date Netfied napple Cooler,			care program's food program food secure,		chen and dry storage.	red, labeled, off floor.	sh 151F, nnse 182F.	No Ves	Employee Restriction / Exclusion	Emergency Suspension	Emergency Closure	Other
Page:	AN OF CORRECTION Doller - clean around door of Siplade and quirde - cleaned at in			cooler. Recommend moving after is restricted. To keep the lunch to		Noted chemicals segregated in kit	10/24. Walkin freezer food cove	ood 6/7, year not visible. DW wa	Corrective Action Required:	Voluntary Compliance	Re-inspection Scheduled	Embargo	Voluntary Disposal
ary School Date: 10/15/18	DESCRIPTION OF VIOLATION OF CORRECTION PLASE PRINT CLARK Noted mold like substance on cabinet around door at Snapple cooler - clean around door of Snapple Cooler. Observed slicer covered, however noted food debris on back of blade and quinte - cleaned at inspection			Noted items for aftercare program segregated in bottom of McCall cooler. Recommend moving aftercare program's food items to separate cooler/area so that access to lunch program food is restricted. To keep the lunch program food secure,	only the cafeteria food workers should have access.	Dry storage: food/paper goods protected, off floor, returnables labeled. Noted chemicals segregated in kitchen and dry storage.	Milk cooler near hall 37F, 1% milk 10/17; near windows 39F, FF milk 10/24. Walkin freezer food covered, labeled, off floor.	FOG, Cooler Logs, Employee Allergen, ServSafe, Permit posted. Hood 6/7, year not visible. DW wash 151F, nnse 182F.	Ü	t inspection. Observed good HW and glove use.	nsils displayed handles up. Restroom OK.	Snapple cooler cut melon 37F. Tru reachin 31F. McCall 2 door reachins 33F/41F.	Can opener clean. Sanitizer 200ppm spray bottle. Pizza 157F hot box.
lame: Igo Elementa	C. Critical Item R. Red Item			Discussion		Observations	· Observations	Observations	Person in Charg	k not setup a	s, visors. Uter	cut melon 37	lean. Sanitize
Establishment Name: 1go Elementary School	No Reference								Discussion With Person in Charge.	Three bay sink not setup at inspect	Good uniforms, visors. Utensils disp	Snapple coole	Can opener c

Foxborough Food Establishment Inspection Report - City/Town of Dete: 4/29/19 Page 1 of 3 Establishment: Igo School - Risk Level 2 Time in: 9:20 Time out: 10:00 Address: 70 Carpenter Street Number of Violated Provisions Related Permit No.: 2019-0326 Telephone: 506-543-1660 to Foodborne Illness Risk Factors Owner: Janice Watt (wattj@foxborough.k12.ma.us) and Interventions (Items 1 through 29): Number of Repeat Violations Related Person-in-charge: Lisa Relliy to Foodborne Illness Risk Fectors Inspector: John Robertson and Interventions (Items 1 through 29): FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS IN = In compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation IN OUT NA NO COS R IN OUT N/A N/O COS R Compliance Status Compliance Status Protection from Contamination Supervision 15 Food separated and protected Person-in-charge present, demonstrates 16 Food-contact surfaces, cleaned & knowledge, and performs duties sanitized Certified Food Protection Manager Proper disposition of returned, Employee Health 17 previously served, reconditioned & Menagement, food employee and unsafe food 3 conditional employee; knowledge, Time/Temperature Control for Safety responsibilities and reporting 18 Proper cooking time & temperatures 4 Proper use of restriction and exclusion 19 Proper reheeting procedures for hot Procedures for responding to vomiting holding and diarrheal events Good Hyglenic Practices 20 Proper cooling time and temperature Proper eating, tasting, drinking, or 21 Proper hot holding temperature tobacco use 22 Proper cold holding temperature No discharge from eyes, nose, and 23 Proper date marking and disposition mouth 24 Time as a Public Health Control Preventing Contamination by Hands Consumer Advisory Hands clean & properly washed Consumer advisory provided for raw / No bare hand contact with ready-to-eat undercooked food food Highly Susceptible Populations Adequate handwashing sinks properly Pasteurized foods used; prohibited foods supplied end accessible not offered Approved Source Food/Color Additives and Toxic Substances 11 Food obtained from epproved source Food addilives: approved & properly 12 Food received at proper temperature used Food received in good condition, safe, & Toxic substances properly identified, unedulterated stored & used Required records available: shellstock Conformance with Approved Procedurea tags, parasite destruction Compliance with variance / specialized process / HACCP Plan

Official Order for Correction: Based on an inspection today, the Items merked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FOA Food Code. This report, when signed below by a Board of Health member or its agent constitutes en order of the Board of Health. Feilure to correct violations cited in this report mey result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection	Date	of	Re	ins	рe	ct	or	1
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Discussion with Person-in-Charge:

None

Discussed food code updates. New requirements in place.

Ice available for calibrating thermometer.

Signature of Person/in-Charge:	Lisa Relliy	Date: 4/29/19
Signature of inspector:	John Robertson	Dato: 4/29/19

Fo	od Establishment Inspe	ctio	n R	epo	ort -	- City	Town of		
Est	eblishment: Igo School - Risk Lev	el 2					Date: 4/29/19	Page 2 o	f <u>3</u>
			CTI	CES	AND	MASSA	CHUSETTS-ONLY SECTIONS	Carlo Paris	VIVO
							able COS = corrected on-site during inspect	on R = repeat	violation
									7-1-
	Compliance Status	IN OL	IT N/A	14/0	03 R		Compliance Status	IN OUT N/A N/O	GOS R
	Safe Food and Wate		હ્રવા પ્		발물	48	Warewashing facilities: installed,		
	Pasteurized eggs used where					40	maintained, & used; test strips Non-food contact surfaces clean		
	required	13:57	1 34 1			49			BLULL Shikkara
	Weter & ice from approved source				-	道镜	Physical Facilities Hol & cold water available;		21
JZ	Variance obtained for specielized processing methods					50	adequate pressure		
- 15	Food Temperature Con	trol	y. 1973	S. COR	State .	51	Plumbing Installed; proper backflow		
33	Proper cooling methods used; adequate equipment for temperature control					52	devices Sewage & waste water properly disposed		
34	Plant food properly cooked for hot holding					53	Toilet features: properly constructed, supplied, & cleaned		
	Approved thawing methods used					54	Garbage & refuse properly		
	Thermometers provided & accurate			震			disposed; facilities maintained		
- 17	Food Identification Food properly labeled; original					55	Physical facilities installed, maintained, & clean		
37	container				<u> </u>	56	Adequate ventilation & lighting;		
T	Prevention of Food Contain	ination			William !	57.73	designated areas used Additional Requirements listed in 105	CMP SOUNT	
38	Insects, rodents, & animals not			ľ		7000	Anti-choking procedures in food	J. Gillicocoloro	4-1, 3, 25,
_	present					M1	service establishment		
20	Contamination prevented during			,		M2	Food allergy awareness		
	food preparation, storage and display				ျ∟		Revision Retail Operations listed in 1	05 CMR 590.01	0
	Personal cleanliness			ge r		M3	Caterer		
	Wiping cloths: properly used &	199				M4	Mobile Food Operation		
41	stored					M5	Temporary Food Establishment		
42	Washing fruits & vegetables] M6	Public Market; Fermers Market		
1 3	Proper Use of Utensil	3 "		and the	高福	M7	Residential Kitchen, Bed-and-		-11-
	In-use utensils properly stored	[]				1 ""	Breakfast Operation		
	Utensils, equipment & linens: properly stored, dried, & handled					M8	Residential Kitchen: Cottage Food Operation		
	Single-use / single-service articles: properly stored & used					M9	School Kitchen; USDA Nutrition Program		
	Gloves used properly	厦				M10	Leased Commercial Kitchen		
4 20	Utensils, Equipment and V	ending		PLOS	dyn.	M11	Innovative Operation		
	Food & non-food contact surfaces					140	Local Requirements	SERVE A TOOLS	护索器
	cleanable, properly designed,					L1	Local law or regulation		
	constructed & used		400	15%		L2	Other		
	pe of Operation(s): Food Service Eslablishment Retall Food Store Residential: Cottage Foods Residentiel; Bed & Jakfest Mobile/Pushcarl Temporary Food Eslab. Type of li Renorl Indiana India	ction itional estigetio	n	En Str Co	nplo rawb ooler nplo	erry m logs in yee alle	on: ess reporting sheets signed. Cl lk 5/10/19, 1% mllk 5/8/19. place. Walkin freezer OK, food ergy, FOG, permit posted. eK. Kitchen areas very clean.		
	Other In Chargo			121	y 510	,,age c		ato: 4400445	
3	Ignature of Person-In-Charge:					Lise		4/29/19	
	ignature of Inspector. OPI report form - 101/10 Version	2		_		Joh	n Robertson	^{ate:} 4/29/19	

Food Establishment Inspection Report - City/Town of _

Foxborough

Establishment: Igo School - Risk Level 2

Date: 4/29/19

Page 3 of 3

the state of the state of the state of	granda e.	Temperature Obs	ervations	. William San William S.	M. Charles M.
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Ambient Air / milk coolers	34/38	Rinse / DW	181		
Turkey Sandwich / Trus cooler	38	Chicken tender / HH	170		
Mixed vegetables / Snapple cooler	39				
Milk / McCall cooler	34				

14.14	ada a a a a a a a a a a a a a a a a a a	Observations and/or Corrective Actions This report must be corrected within the time frames stated below or in Section 8-405.11 of the F	and Code
Item Number	Section of Code	This report must be corrected within the time trames stated below of its Section 6-405.11 of the P Description of Violation	Date to Correct By
Number			
	NOTE:	Sanitizer spray bottle 200ppm.	
	NOTE:	Good hair restraints, uniforms, glove use noted.	
			_

•		
Signature of Person-In-Charge		Date: 4/29/19
(KINNI)	Lisa Rolliy	
Signature of inspector		Dato: 4/29/19
1 / 1000	John Robertson	

City/Town of Foxborough		Address: 40 South Street				
FOOD ESTABLISHMENT INSPECTION REPORT		Tel. 508-543-1207				
Name Taylor Elementary School	Date 10417	Type of Operation(s) Food Service Type of Inspection Routine				
Address 196 South Street	Risk	Retell Re-Inspection				
Telephone 508-543-1607	Level 2	Residential Kitchen Previous Inspection Mobile Dete:				
Owner Janice Watt - Nutrition Director	HACCP Y/N	☐ Temporary ☐ Pre-operation ☐ Suspect Illness				
Person-in-Charge (PIC) Jane Rice	Time 10:37	Bed & Breakfast General Complaint				
inspectorDlane Passafaro	In: Out: 11:30	Permit No. 2017-0389				
Each violation checked regulres an explanation on the nar						
Violations Related to Foodborne Illness Interventions and Items) Violations marked may pose en imminent health hazard and recorrective action as determined by the Board of Health.	d Risk Factors_(i	Non-comptiance with: Red Anti-Choking 590,009 (E) Tabacco 590,009 (F)				
FOOD PROTECTION MANAGEMENT	12. Preve	ntion of Contaminalion from Hands				
1. PIC Assigned/Knowledgeable/Duties EMPLOYEE HEALTH	🗌 13. Handv	wash Facililies				
2. Reporting of Diseases by Food Employee and PIC	PROTECTION	FROM CHEMICALS				
3. Personnel with Infections Restricted/Excluded		ved Food or Color Additives				
FOOD FROM APPROVED SOURCE	☐ 15. Toxic					
☐ 4. Food and Water from Approved Source		RATURE CONTROLS (Potentially Hazardous Foods)				
5. Receiving/Condition	_	ng Temperatures				
☐ 6. Tags/Records/Accurecy of Ingredient Statements	17. Rehea	· ·				
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Coolin					
PROTECTION FROM CONTAMINATION		nd Cold Holding				
8. Seperation/Segregation/Protection		as a Public Health Control				
9. Food Contact Surfaces Cleaning and Sanitizing		ITS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) and Food Preparation for HSP				
10, Proper Adequate Handwashing	CONSUMER A					
11. Good Hyglenic Practices		g of Consumer Advisorles				
Violations Related to Good Retail Practices_ (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Heelth. Non-critical (N) violetions must be corrected	To Foodbo and Risk F	Violated Provisions Related brine Illnesses Interventions factors (Red Items 1-22): Ider for Correction: Based on an inspection				
immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003)	today, the i 590.000/fed by a Board	tems checked indicate violations of 105 CMR deral Food Code. This report, when signed belo of Health member or its agent constitutes an				
24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006)	order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the ebove address within 10 days of receipt of this order. DATE OF RE-INSPECTION:					
27. Physical Facility (FC-8)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other						
Inspector's Signature, W. Prints	Diane Passafar	0				

Print: Jane Rice

PICs Signature:

Page 1 of 2 Pages

TOWN OR CITY OF Foxborough

Esta	blishment	Establishment Name: Taylor Elementary Sch	nentary School Date: 10/4/17	4/17 Page: ²	2 of 2	2
ltem . No.		Code C-Critical Item	DESCRIPTION OF VIOLATION OF CORRECTION	PLAN OF CORRECTION		Date
			riolations noted at the time of the inspec			0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0
		•				
						-
					}	
L		Discussion	Pasta on the menu today. Discussed cooling practices with PIC for any leftovers.		PIC understood the use	0
			of sheet pans for cooling, though she thinks there will not be enough left.	be enough leff.		
Discu	ssion With	Discussion With Person in Charge:	ŭ	Corrective Action Required:	No	Yes
deliv	rery occu	delivery occurred during inspecti	nspection:yogurt off truck:39°, pasta out of	Voluntary Compliance	Employee Restriction /	estriction /
pote	at 156°, tł	hermometers	pot at 156°, thermometers cal'd at 32°,33°, walkin:bbq sauce:37°,	Re-inspection Scheduled	Emergency Suspension	Suspension
milk	coolers:#	milk coolers:#1:35°#2:40°(AA), di	(AA), dispenser:200ppm	Embargo	Emergency Closure	Gosure
dish	washer:1	dishwasher:150°/194°		Voluntary Disposal	Officer	

Form 734 B A.M. Sulkin Co., Charlestown, MA

FORM 734A

Foxborough Board of Health

40 South Street Foxboro, MA 02035

Tel: 508-543-1207

Massachusetts Department of Public Health

Division of Food and Drugs FOOD ESTABLISHMENT INSPECTION REPORT Type of inspection Type of Operation(s) Name, Food Service Routine Re-Inspection Retall Risk Address Residentlel Kitchen Previous Inspection Level Dete: Mobile Telephone Pre-operation Temporery HACCP Y/N Suspect Illness Owner Calerer **Bed & Breakfast** General Complaint Time KIZ.Ma.US Person in Charge (PIC) HACCP In: 10:03 Other_ Permit No. Inspector Out: 10:45 Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) Non-compliance with: violated. Violations Related to Foodborne illness Interventions and Risk Factors (Red Items) Se0,009 (E) Anti-Choking 590.009 (F) Violations marked may pose an imminent health hazard and require immediate corrective Tobacco Allergen Awareness 590,009 (G) action as determined by the Board of Health. ☐ 12. Prevention of Contamination from Hands FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties ☐ 13. Handwash Facilities **EMPLOYEE HEALTH** PROTECTION FROM CHEMICALS 2. Reporting of Diseases by Food Employee and PIC ☐ 14. Approved Feod or Color Additives 3. Personnel with infections Restricted/Excluded 15. Toxic Chemicals FOOD FROM APPROVED SOURCE TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods) ☐ 4. Food and Water from Approved Source ☐ 16. Cooking Temperatures 5. Receiving/Condition ☐ 17. Reheating ☐ 6. Tegs/Records/Accuracy of Ingredient Statements ☐ 18. Cooling ☐ 7. Conformance with Approved Procedures/HACCP Plans 19, Hot and Cold Holding PROTECTION FROM CONTAMINATION ☐ 20. Time As a Public Health Control ☐ 8. Separation/Segregation/Protection REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) 9. Food Contact Surfaces Cleaning and Sanitizing ☐ 21. Food and Food Preparation for HSP 10. Proper Adequate Handwashing CONSUMER ADVISORY 11. Good Hygienic Practices 22. Posting of Consumer Advisories Violations Related to Good Retail Practices (Blue Number of Violated Provisions Related To Foodborne Illnesses Interventions Items) Critical (C) violations marked must be corrected Immediately or within 10 days as determined by the Board and Risk Factors (Red Items 1-22): of Health. Non-critical (N) violations must be corrected Official Order for Correction: Based on an inspection immediately or within 90 days as determined by the Board today, the Items checked Indicate violations of 105 CMR 590,000/Fedoral Food Code. This report, when signed below of Henlth. CN by a Board of Health member or its agent constitutes an 23. Management and Personnel (FC-2)(590.003) order of the Board of Health. Fellure to correct violations 24. Food and Food Protection (FC-3)(590.004) cited in this report may result in suspension or revocation of 25. Equipment and Utensils (FC-4)(\$90.005) the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you 26. Water, Plumbing and Waste (FC-5)(\$90.006) have a right to a hearing. Your request must be in writing 27. Physical Facility (FC-6)(590.007) and submitted to the Board of Health at the above address 28. Polsonous or Toxic Materials (FC-7)(\$90.006) within 10 days of receipt of this order. 29. Special Requirements (590,009)DATE OF RE-INSPECTION: 30. Other Print Inspector's Signature: Page 1 of 2 Pages Print: PIC's Signature:

of I Page:__ Date: 2 14 118 Solvasol TOWN OR CITY OF TOX BOY OF L Establishment Name: (aylor Elevandary

Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
			clear repting adar of rangover - from today	
			Or water mer Clem.	
	1			
			1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	
		- CRO 0000	F (ack taid 3/7/18 - very C	1000
		F06	ector (e)	
		Drcuss	Macoral Drink	
		\$5075\C\	e product on Kreezer floor-bu	
į			Wil true Zer- Good lags, wherever 36 gard lags	
Discr	ussion With	Discussion With Person in Charge:	Corrective-Action Required:	res
3		Aveil. Dry St	voge Bull bage valled	iction / pension
3 (2)	Servits S	Servence of	tille some	sure
100		clear. Ho	AD Sorling Chop, and highlit a voluntary Disposal a Other.	
1				

of	Date Verified									O Yes	Employee Restriction / Exclusion	Emergency Suspension	Emergency Closure		
702							-		- 1	% O	EmployeeExclusion	□ Emergen	☐ Emergen	Other.	
18 KS-805	AN OF CORRECTION									Corrective Action Required:	U Voluntary Compliance	☐ Re-inspection Scheduled	☐ Embargo	 Voluntary Disposal 	
Or School -543-1607 Date: 2	DESCRIPTION OF VIO									CONSTITUTE A CARETINE	10 K12. Ma , US 5000 US	S. S.	3 / Thelm. /Sgray		
TOWN OR CITY OF	C - Critical Item R - Red Item									Discussion With Person in Charge:	+; O foxbo	13A	5 4	J. 1-10-19-19-19-19-19-19-19-19-19-19-19-19-19-	
Establishment Name:	Item Code No. Reference									Discussion With	WC++	126.	J" (2002)	V-341 @ 1627	T

City/Town of Foxborough		Address: 40 South	Street	
FOOD ESTABLISHMENT INSPECTION REPORT		Tel. 508-543-1207		
Name Taylor Elementary School	Date 10/18/18	Type of Operation(s) Food Service	Type of Inspection Routine	
Address 196 South Street	Risk	Retail Residential Kitchen	Re-Inspection Previous Inspection	
Telephone 508-543-1607	Level 2	Mobile	Date:	
Owner Jenice Wett - Nutrition Director (wettj@foxborough.k12.me	us) HACCP Y/N	Temporary Caterer	Pre-operation Suspect Illness	
Person-In-Charge (PIC) Jane Rice	Tlme _{10:07}	Bed & Breakfast	General Compleint HACCP	
Inspector John Robertson	In: Out: 11:07	Permit No. 2018-0526	Other	
Each violation checked requires an explanation on the		nd a citation of specific p	provision(s) violated.	
Violations Related to Foodborne Illness Interventions (Items) Violations marked may pose en imminent health hazard er corrective action as determined by the Board of Health.		Red Anti-Choking	590.009 (E) 590.009 (F) 590.009 (F) 690.009 (G) 690.009 (G)	
FOOD PROTECTION MANAGEMENT 1. PIC Assigned/Knowledgeable/Duties		ntion of Contamination from H wash Facilities	lands	
EMPLOYEE HEALTH	hand the contract	FROM CHEMICALS		
Reporting of Diseases by Food Employee and PIC		ved Food or Color Additives		
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic			
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPER	RATURE CONTROLS (Petential	ly Ḥazardous Foods)	
5. Receiving/Condition		ng Tomperatures		
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehea	_		
7. Conformance with Approved Procedures/HACCP Plans	18. Coolir			
PROTECTION FROM CONTAMINATION		nd Cold Holding		
☐ 8. Separation/Segregation/Protection		as e Public Health Control		
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY-SUSCEPTIBL end Food Preparation for HSF		
10. Proper Adequate Handwashing	_	·		
☐ 11. Good Hygienic Practices	CONSUMER A	ADVISORY ng of Consumer Advisorles		
Violations Related to Good Retail Practices_ (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Boerd of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food end Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodbo and Risk F Official Or today, the 590,000/fe by a Board order of the cited in this the food es establish m have a righ and submit within 10 d	f Violated Provisions Relationne lilnesses Intervention Factors (Red Items 1-22): Inder for Correction: Based Items checked indicate violed deral Food Code, This report of Health member or its against the Board of Health. Failure the stablishment permit and cerent operations. If aggrieved it to a heering. Your requested to the Board of Health ays of receipt of this order.	d on an inspection lations of 105 CMR ort, when signed below gent constitutes an o correct violations ension or revocation of ssation of food d by this order, you at the above address	
Inspector's Signature: All Pr	rint: John Robertson			
PICs Signature: Pr	rint: -5 -00	Rive	Page 1 of 2 Pages	

TOWN OR CITY OF Foxborough

of 2	Date		efore use.	with research.	10/29/18.	vailable.	ted.	Yes 🗸	Employee Restriction / Exclusion	Emergency Suspension	Emergency Closure	
-			address rust b	sted >500ppm	ation, 1% milk	finyl gloves a	e Allergy pos	No	Exclusion	Emerg	Emergé	Other
718 Page:	LAN OF CORRECTION Clean top of DW machine.		be cleaned, repaired or replaced to	Diluted cleaner in spray bottle team and sanitzer. Inspector took α	r. Walkin cooler 40F, good segreg	32F, chocolate milk 10/20/18. V	FOG training, Permit, Employe	Corrective Action Required:	Voluntary Compliance	Re-inspection Scheduled	Embargo	Voluntary Disposal
entary School Date: 10/18/18	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY Noted soil characteristics, dust, debris at top of DW machine - clean top of DW machine.		There appears to be surface rust on several parts of slicer. Slicer should be cleaned, repaired or replaced to address rust before use.	PIC explained use of new germicidal cleaner for tables in cafeteria. Diluted cleaner in spray bottle tested >500ppm with Inspector's Quat test strip. PIC describes cleaner as replacing soap and sanitizer. Inspector took copy of SDS to research.	Chemicals segregated. Walkin freezer food wrapped/protected, off floor. Walkin cooler 40F, good segregation, 1% milk 10/29/18.	Milk coolers very clean: near exit 32F, 1% 10/21/18; in hallway 32F, chocolate milk 10/20/18. Vinyl gloves available.	Cooler logs, sanitizer logs, DW temp logs, FOG sign, ServSafe, FOG training, Permit, Employee Allergy posted.	(e.	Observed good HW, good uniforms, visors. Restroom OK. Lockers available.	dry storage. Dry storage OK, no food on floor.	Utensils stored handles up. Three bay sink not setup at inspection. Kitchen area very clean.	e, test strips available. Hoods 4/18/year not readable.
Establishment Name: Taylor Elementary School	R - Red frem	·	Discussion	Discussion	Observation	Observation	Observation	Discussion With Person in Charge:	od HW, good	Noted UHT milk products in dry sto	handles up. Thre	Sanitizer 300ppm, spray bottle, test st
Establishment	No. Reference							Discussion With	Observed go	Noted UHT n	Utensils stored	Sanifizer 300p

Form 734 B. A.M. Sulkin Co., Charlestown, MA.

Food Establishment Inspect	tion Repor	t – City/	Town of	Foxborough	
Establishment: Taylor Elementary Scho	Date: 4/29/	19	Page 1 of 3		
Address: 196 South Street			Time in: 10	:10 Time o	ut: 11:04
Telephone: 508-543-1389 Pe	ermit No.: 2019-03 Dfaxbarauah.	•	to Foo	Violated Provisions Red dborne Illness Risk Fa ntions (Items 1 through	actors
Person-in-charge: Jane Rice			Number o	f Repeet Violations Re	elated
Inspector: John Robertson				ntions (Items 1 throug	
FOODBORNE ILLNE	SS RISK FACT	ORS AND	PUBLIC HEALTH I	NTERVENTIONS	
IN = In compliance OUT= out of compliance N/O	= not observed N	A = not appli	cable COS = corrected	on-site during Inspection	R = repeat violation
Campullanaa Status	IN OUT N/A N/O COS		Complianc	e Status	IN OUT RIA NO COS
Compliance Status Supervision			Protect		
Person-in-charge present, demonstrate			ood separated and		
knowledge, and performs duties	°V_	16	ood-contact surface		7
2 Certified Food Protection Manager		بنديا المسالة	sanitized		
Employee Health			Proper disposition of		
Management, food employee and conditional employee; knowledge,	7		oreviously served, re unsafe food		
responsibilities and reporting			Time/Tem		
4 Proper use of restriction and exclusion		Citymed	Proper cooking time		
Procedures for responding to vomiting and diarrheal events		111 11 11 11 11 11 11	Proper reheating pro noiding	ocedures for hot	
Good Hyglenic Practices	12、温度的15	20	Proper cooling time	and temperature	
Proper eating, tasting, drinking, or tobacco use	7		Proper hot holding to		
No discharge from eyes, nose, and			Proper cold holding		
7 mouth			Proper date marking		
Preventing Contamination by H	ands	24	Time as a Public He	and the second s	
8 Hands clean & properly washed	V			onsumer Advisory	
No bare hand contact with ready-to-eat	V		Consumer advisory undercooked food		
food	15162	100	Highly	Susceptible Population	S Charles
Adequate handwashing slnks properly supplied and accessible		26	Pasteurized foods us	sed; prohibited food	SOUVE
Approved Source		(A)		Iditives and Toxic Sub	stancos
11 Food obtained from approved source			Food additives: appr		
12 Food received at proper temperature		10 1 17/1	used	· · · · · · · · · · · · · · · · · · ·	
Food received in good condition, safe, 8		28	Toxic substances pr	operly identified,	
unadulterated		20			
unadulterated Required records available: shellstock tags, parasite destruction			stored & used	e with Approved Proce	edures

Official Order for Correction: Besed on an inspection today, the Items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This roport, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report mey result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection:

None

Discussion with Person-In-Charge:

Discussed food code updates, date marking, all prepped food used within 5 days.

Signature of Person-In-Charge:		Date: 4/29/19
Mark ANO .	Jane Rice	
Signature of Inspector:		Date: 4/29/19
Sol of more	John Robertson	4/20/10

Establishment: Taylor Eleme	ntary School - Risk	Level 2		Date: 4/29/19	Pag	ge 2 of	f <u>3</u>
			1221	CHUSETTS ONLY SECTIONS	NAMES OF	- A. T. T. S.	
				able COS = corrected on-site during Inspe	clion R=	repeat v	lolation
IN - III compliance Oo I - out of ooi	Impliance 1470 - Not obbot	1100 1177 1100	. оррпо	dolo oco collocad all and dalling maps			
Compliance Status	IN OUT MA	N/O COS R		Compliance Status	IN OUT	N/A N/O	cos
Safe Food	and Water		48	Warewashing facilities: installed,			
30 Pasteurized eggs used wh	nere DDD		,,,	maintained, & used; test strips			
required			49	Non-food contact surfaces cleen		建量	
31 Water & ice from approved			148	Physical Facilities	TOTAL STREET		
Variance obtained for spec processing methods	cialized		50	Hot & cold water available; adequate pressure			
Food Temper	rature Control	14. 29 19 16	51	Plumbing installed, proper backflo	w 🏽 🗖		
Proper cooling methods us 33 adequate equipment for	sed;		52	devices Sewage & waste water properly disposed			
temperature control Plant food properly cooked	d for hot		53	Tollet features: properly constructed, supplied, & cleaned			
holding Approved thewing method			54	Garbage & refuse properly disposed; facilities maintained			
36 Thermometers provided & Food Iden	ntification		55	Physical facilities installed, maintained, & clean			
37 Food properly labeled; original container	獨一選		56	Adequate ventilation & lighting; designated areas used			
Prevention of Foo	TRIBUTAL PROPERTY		10 m	Additional Requirements listed in	105 CMR 5	90.011	
38 Insects, rodents, & animal present	s not		M1	Anti-choking procedures in food service establishment			
Contamination prevented			M2	Food allergy ewareness			
39 food preparetion, storage a display	and U		1112	Review of Retail Operations listed in	105 CMR	590.01	0348
40 Personel cleenliness			МЗ	Caterer		V	
Mining clothe: properly use	ed &			Mobile Food Operation		V	
stored			1	Temporary Food Esteblishment			
42 Washing fruits & vegeteble	es 🖺 🗆		M6	Public Market, Farmers Market			
Proper Use 43 In-use utensils properly sto	The same of the sa		M7	Residential Kitchen; Bed-and- Breakfast Operation		V	
Utensils, equipment & line properly stored, dried, & h	ns:		M8	Residential Kitchen: Cottage Food Operation			
Single-use / single-service properly stored & used	Sign Sign		M9	School Kitchen; USDA Nutrition Program			
46 Gloves used properly			M10	Leased Commercial Kitchen			
Utensils, Equipm	ent and Vending			Innovative Operation			
Food & non-food contact s			12.1	Local Requirement	8 Visite list.	1世2	
47 cleanable, properly design	ned,			Local law or regulation			
constructed & used		Nog	L2	Other			_الال
Town of Opposition(a):	Type of Inspection:	Other Info	rmati	on:			
	Rouline					anto	d
Retall Food Slore	Re-Inspection			Kitchen very clean. Chemica			4.
] Pre-operational] Ilinass investigation			yee Allergen, ServSafe, FO			
Breakfesl	Generel complaint			se. Cooler logs noted. Saniti	zer 200	opm.	
] HACCP			19. Utensils, dry storage OK.			
Temporery Food Estab.	Olher	Noted go	od g	ood hair restraints, uniforms,	glove u	se.	
Signature of Person-in-Charge:			lan	e Rice	Date: 4/2	29/19	
Signature of inspector:	\ \		Jan	2 Miles	en 4	29/19	
MDPH report terror - 8/6/18 version	1		Joh	Robertson	7/2	-0110	

Food Establishment Inspection Report - City/Town of _

Foxborough

Establishment: Taylor Elementary School - Risk Level 2

Date: 4/29/19

Page 3 of 3

	[][A-1][[[A-1][A-1][A-1][A-1][A-1][A-1][A-1][A-1	Temperature Obse	rvations 🦠 .	The first that the property	A Down Th
Item / Location	Temp (°F)	Item / Location	Temp (°F)	item / Location	Temp (°F)
Ambient Air / milk coolers	34/38	strip (Inspector's) / Rinse DW	mln. 160		
cut pineapple / 2 door reachin	41	Thernoworks / Rinse DW	157		
pizza sauce / walkin	36	Thermometer / Rinse DW	187		
cheese burger / Hot Holding	114				

item	Section of Code	Observations and/or Corrective Actions This report must be corrected within the time frames stated below or in Section 8-405.11 of the Foo Description of Violation	Date to Correct B
Number	GGGIIGH GI GGGG	Sampled hot held cheeseburger at hot box 114F - PIC Instructed workers to	C,O,S,
			0,0.0.
		reheat cheeseburgers.	
			,
			- -
1			

Jane Rice	Date: 4/29/19
John Robertson	Date: 4/29/19